

My Mixology

A man with a grey goatee and glasses, wearing a black beret and a dark zip-up jacket, is holding a martini glass with a black straw. He is looking directly at the camera with a slight smile. The background is a solid blue color.

Cocktails,
Funny Tales
& Literary
Sleight
of Hand

Preview
Copy

Martin
Kimeldorf

My Mixology

Cocktails, Funny Tales & Literary Sleight of Hand

by

Martin Kimeldorf

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Second Edition

In 2018 Second Edition expanded by 60%

Draft 38

Comments from early reviewers...

Since I'm a gimlet-girl I started with *Vodka and Gin Gimlets* chapter. His brother's LJ's *Special Vodka Gimlet* recipe, notes, and photo quickly caught my eye.... With his book in hand, I felt like a child holding a guilty treasure.

Mary Blacksheep, Artist, Northern California

I do share a love of magic with Martin... the kind that revels in creating something that makes people sit up and take notice...the process of making something remarkable out of perfectly ordinary things. Some call the result art, but in my book, it's nothing short of magic, making Martin and me bona fide magicians!

Helen Rasekhy, American Artist, Living in Singapore

I am a professional bartender in Venezuela, where I also teach classes on the art of the cocktail. Supporting projects like this gem of a book is what makes my job interesting. I not only enjoyed the recipes, but also enjoyed imbibing Martin's history of the artisan craft.

Luis Sanquis, Bartender and Instructor, Venezuela

Preface

If you are happy with your current drinking routines, put this book down. But if you want to “shake ‘em on up,” explore new ingredients, customize traditional drinks, then thumb a few of these pages. The cover shows the author holding a martini glass with a magic wand—this may be the most unique cocktail book you’ve ever held!

An entire chapter explores adding fruity liquors or savory whiskeys to the standard gin martini. Other pages invite you dip into the bubbling spritzes, perfect for summers or celebrations. How about trying Socrates’ recipe for eating dessert first—where he creates a chocolate-mocha scotch soda? Many old fashioned drinks like the sling, gimlet, lime cordial, mule drinks, bloody marys, shrubs, and 19th Century drinks like *Last Word Cocktail* are all rebooted, full of new taste and angles. There is even a short chapter on diluted drinks when you have to take a break for health reasons.

And sprinkled throughout are humorous quips, special quotes, and provocative sayings. These words have been collected over a lifetime. This literary slight of hand will encourage toasting or *drinkin’ an’ thinkin’*. In the final chapter the author shares his award winning photography tips so you too can post or share impressive cocktail images.

Bottoms up!

SearchInc Press, Tumwater, WA

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Write to him at Kimeldorf@comcast.net Thank you for respecting my hard work on this book.

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My Mixology Cocktails, Funny Tales & Literary Sleight of Hand

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Martin Kimeldorf grew up in California, and later moved to New Jersey, New York, and Oregon. He has now lived in Tumwater, Washington for the past 40+ years

He retired from teaching in 2009 but has continued writing books about barbecue cooking, photography, love poems, gourmet aging, and most recently literary non fiction titles. His last three works used narrative and poetry to explore mortality, love, drink, current events, and what he calls *Cosmic Continuity*. You will **not** find him on Facebook, in the tweet world, or on most social media. He's just too busy mixin' drinks.



Martin daydreaming, circa 1954

Martin , Kimeldorf@comcast.net

Acknowledgements and Credits

All photo art work in this book is by Martin Kimeldorf. About 90% of the images were shot with my iPhone and reimaged in Photoshop.

I sent Howard Kimeldorf, my middle brother, the rough-cut timber of this book. He then carefully limbed it up, pruning back all the dangling parts. Many neighbors, bartenders, and friends contributed their studied and thoughtful feedback on various drinks. This book would never have ended up this smooth without the collective feedback.

DRINKIN' N' THINKIN' 'BOUT...

OPTIMISM AND PESSIMISM

***The optimist believes
that this is the best of all
possible worlds;***

The pessimist fears the same...

—Author Unknown

INTRODUCING MY MIXATIONS

I live in a housing development called Gold Creek in the small Pacific Northwest town of Tumwater, half-way between Seattle and Portland. I like to claim I am Gold Creek's oldest mixologist. I know it's true because I read it on the Internet, the fount of all truths.

The subject of mixology conjures up the notion of the ancient alchemists who may have also written recipes with poetry. Devotees of the drinking-craft blend regular and irregular flavors, full-consciousness and semi-unconsciousness. In the end, the cocktail appears as an alluring magic trick in a beautiful glass vessel.

Mixology goes hand in hand with my long-standing interest in performing card tricks, sleight of hand, and mental telepathy. At the age of eight I dreamed of a career in magic. Perhaps, that is why my martini glass on the cover holds a magic wand. In addition, mixing drinks shares a special kinship with another passion: mixing rubs, sauces, and glazes for the barbecue.

Back in the early 90s, my wife and I tried to bring back the venerated martini party. Over 25 years ago the martini experienced a re-birth and every cocktail seemed to end its name with the syllable *-tini*. All along I enjoyed dabbling with mixology while many of the current mixologists continued their march beyond puberty.



No this is not the whining of an old man; just an old man sharing some of his favorite recipes and sayings. And to be honest, I have learned a great deal from visiting with younger bartenders mixing up craft cocktails online and in person from Seattle, Washington to Portland, Oregon. This newer generation of Mixologists are passionately devoted to the craft. Unlike some of their elder predecessors, who rarely shared recipes, the newer mixologists share in person and online. And, they have put the word *gourmet* back into the world of mixology. In the end, I claim no authority, nor expertise—just a lot of practice at making my drinks more-better.

Like their older counterparts, the young bartenders sometimes get it wrong. Take, for example, their snobbish rejection of Rose's Lime in favor of the more elegant handcrafted Lime Cordial. I'm practical and plebeian enough to know I can use both forms of sweet-and-sour lime mix, and when I prefer one rather than the other. Since some of my recipes date back over 30 years I did not do a search-and-replace for Rose's Lime and Lime Cordial. And in at least one instance I prefer Rose's mixer.



Creating and enjoying a new drink is an act of romancing the cocktail gods. It begins with playful experimentation. In those moments I may rant at the good dark night, review my dreams, and yammer to anyone willing to listen to my schemes. Like Chinese, Greek

and Persian philosophers before me, I sometimes embrace the saying *In Vino Veritas*, translated from the Latin as *In Wine There Is Truth*.

While reviewing an early draft of this book I also began re-reading my copy of the *Rubáiyát of Omar Khayyám*. While sipping the new experimental cocktail, I found myself writing my own quatrain verse to the topic of mixology, and now revised in this 2018 edition:

QUATRAIN CLXXIII (178)—FOR *MY MIXOLOGY*

**Fill my glass with hope, tears, dreams, and love;
blended by the starry bartender above.
Then search for meaning and reasons why—Sip
to explore the purposes we speak of.**

Speaking of rants, some drinks have been named after political icons like Obama, Sanders, Bush, and Trump. I could apologize but I gotta be me. Go ahead and make your own cocktail and name it after your hero. I make no apologies; I only make cocktails.



*After a few drinks I get brave enough
to play my blues harp*

*Martin
Tumwater, WA*

1–MK’S LIME CORDIAL RECIPE

This lime cordial recipe produces a superior, richer, smoother tasting mixer than the crisp and sharp flavors found in the commercially available Rose’s Lime Juice. However, in later tests using mixed drinks with three or more ingredients, the flavor advantages seem less apparent. When using multiple ingredients, I found that Roses and the hand-made cordial simply create different versions of the drink.. Thus, when mixing a gimlet with only vodka and lime I use the cordial. But with three or more ingredients, Rose’s lime mix stands up well and is more than a little handy for this proletarian drinker.



My Best Lime Cordial Formula

This produces **about** 1+ cup of juice when using **eight** limes (depending on the size of the limes). This lime cordial can be used within 30 minutes of production, but it is best to give it at least four hours to “cure”. It matures into a positively saintly beverage after 24 hours. This recipe was originally inspired by David Alan’s, *Tipsy Texan* blog. My techniques are a bit different based on my own trials and errors.

Finding the Sweet Spot

I followed the traditional 1-part lime juice to 1-part sugar, but over time the intense sweetness became a bit distracting. Now, I prefer my cordials on the tangy or sour side. Therefore, I reduced the sugar from the traditional 1 to 1 ratio. to a 1 to .80, lime-to-sugar formula. You can always add in sugar later. The actual tartness will vary with types of limes.

Approximate Ingredient List

1 cup (8 oz.) lime juice, from about 8 Limes

Zest from lime from 6 limes. (I never need more zest than this amount of zest.)

1 cup of sugar, with 20% removed. (8 oz. minus about 1.5 oz. = 6.5 oz.)^{*}



^{*} Consider experimenting by substituting maple syrup or honey for sugar.

Tools: Lidded jar, Small blender or immersion blender, access to microwave oven.

Steps

Wash each lime completely to remove any wax or germs.

Place zesting tool over a bowl, which contains about ½ cup of sugar. Use this sugar to catch the lime zest and related juices from 6 limes. I never zest more than about 80% of the lime skin from a given lime. Do not to go too deep or you may end up zesting the white, bitter pith.

After zesting, firmly roll the lime across the counter before cutting open. This makes extracting the juice easier.

After juicing the limes, measure the amount of juice and set liquid aside.

Add more sugar to the ½ cup sugar with zest until the total amount of sugar equal to 80% of the lime juice.

Using a fork, blend all the sugars together by hand.

Add in the lime juice, blend. I prefer to use an immersion blender in a tall container. I blend until smooth.

Microwave the sugar-lime for about 60 seconds or until warm.

Remove from heat source and blend again briefly.

Set mixture aside to chill. In 4+ hours it is very good, but overnight it becomes heavenly.

Before using the lime cordial liquid, pour it through a fine strainer to remove the zest.

You can store lime cordial in refrigerator for up to a month. Some mixologist claim that syrups can be best preserved by adding a teaspoon of vodka for 6-8 ounces of cordial. Seal well in a jar, freeze half if you like.

Suggestion for using 16 instead of 8 limes.

These days I start with double the limes because I found I could easily put half in the freezer for future ease of use.

THE ORANGE CORDIAL ALTERNATIVE

The lime cordial subtly adds a citrus and sweet hue to any cocktail. But often you don't have time (or ingredients) for concocting the full-blown lime cordial. This simple recipe offers an easy-to-make alternative to the sweet-and-sour profile of a lime cordial.



General formulary for large batches

½ part lime juice
½ part lemon juice
2 parts Pamplemousse
¼ part Aperol
1/8 part sugar

Sample for 6+ oz.

1 oz. lime juice (e.g. 2 limes)
1 oz. lemon juice (e.g. 2 lemons or less)
4 oz. Pamplemousse
1 tsp. Aperol
½ tsp. sugar

DRINKIN' N' THINKIN' 'BOUT...

The Four Letter Word—WORK

***There is a support group
for you if you hate your Job...***

It is called:

Everybody You Meet At The Bar

—on a bathroom wall, author unknown

2—DRUNKEN COCKTAIL FRUIT

This is one of my favorite concoctions involving flavorful dried fruit like cherries and raisins. They claim gin soaked raisins can be used as an arthritis pain reducer. I'm not sure of the science but it sure makes morning cereal great! Actually, I like to add any of these drunken fruits to my mocha-chocolate sauce to put over vanilla ice cream. (We're talking dessert and not cocktails here.) You can purchase the extremely expensive Morello Cherries or instead combine a bit of booze with dried cherries to create a very tasty, inexpensive alternative.



Get the largest, plumpest, perhaps preservative-free dried cherries or golden raisins you can find.

Loosely fill a small jar with dried fruits.

Fill the jar half way with your favorite liquors:

- Bourbon is my general go-to base.
- Gin is special when you add raisins.

Then top off the fruit with a favorite sweet vermouth. My favorite is Washington State's BroVo Spirit's Jammy sweet vermouth.

When I'm not sure what the future holds in store, I usually go with equal parts bourbon and vermouth and then plan on mostly using the cherries in bourbon based cocktails. In the summer I exchange Pamplemousse for vermouth. If I think there is a martini or gimlet or (heaven forbid) an ice cream sundae in my future, then I switch to gin. And if the state of the world is totally unsure then I'll go with all three boozy flavorings.

Set aside for one week to allow the fruit to plump. Turn jar over every time you pass the refrigerator. The longer you wait before using, the better.

You can also add the fruity juices from this process to your drinks along with the fruit itself.

If you've read this far, then you owe it to your mouth to read the next recipe for *Mocha-Bourbon-Chocolate Sauce*, which royally treats any ice cream sundae very, very well.

Caveat

I admit that I'm overly attracted to the tart, tangy, fruity flavor of a drunken cherry. As a result, I may have added it to too many drinks. Always, always adjust any of my recipes to your style and preferences. And deleting a cherry or two will not diminish your life.

DRINKIN' N' THINKIN' 'BOUT...

THE HUMAN FRONTIER

***Man is a frontier,
the place where Earth stops
and heaven begins.***

—Kazantzakis' Last temptation of Christ

3–MOCHA-BOURBON- CHOCOLATE SAUCE

This is a semi-instant chocolate sauce for the naughty and nice. I'd like you to think it is strictly for cocktails but that would be something of a lie. I use this quick-chocolate sauce anytime I want to add a coffee-chocolate flavor to BBQ sauce or cocktails. I have enjoyed using a modified form of this sauce in the summer time drink *Socrates' Whiskey-Chocolate-Coffee Float* found later in chapter 9.



Add some drunken fruit and text me, I'll be right over!

2 tsp. Medaglia D'Oro Instant Espresso
1 ounce hot water

$\frac{3}{4}$ cup chocolate chips
 $\frac{1}{4}$ cup bourbon
2 TBS. water.

2 TBS. cream
1 TBS. butter (optional)

Steps

In a small jar stir and blend instant espresso with hot water.

Add in the chocolate chips, bourbon, and water

Microwave for 30 seconds and stir.

Add in butter and cream. Then again microwave for 30 seconds and stir.

Add more heat and stirring time as needed to create a blended smooth sauce

This makes more than one-and-half cups of sauce. If, perchance, you have any left, refrigerate in a sealed container and it will keep for a long time.

To reheat, place in microwave for 20 seconds, stir, repeat until warmed.

DRINKIN' N' THINKIN' 'BOUT...

LONGEVITY

Longevity is highly overrated

—M. Kimeldorf

Death is not the greatest loss in life. The greatest loss is what dies inside us while we live.

—Norman Cousins

4—VODAK AND GIN VARIATIONS

Gimlets began with gin and gradually found their way to vodka alternatives. This lime-based drink was originally meant to help sailors prevent scurvy—in a particularly pleasurable way. A metal gimlet in your toolbox is used for boring holes; a liquid gimlet in your hand is to banish boring times.

THE JUDY-FAY GIN GIMLET

My wife is partial to her dry martinis while my mother loved to indulge in her sweet vodka gimlets. In honor of these wonderful women, the Judy-Fay Gin Gimlet marries these two delectable beverages. It combines the savory aromatics of gin's junipers with the vanilla-honeyed flavors of an Italian liqueur. Rose's Lime adds a sweet-n-sour layer, and it's all blended with a bit of soda.



This drink is simple, slightly exotic, and a quick study. The magic wand pictured here (available at any local toy store) is optional.

Mix per drink

In a congenial pitcher pour the following ingredients

2 parts Gin

1 part Rose's Lime or lime cordial

1 part. Tuaca Liqueur

1 part Soda Water

Stir once with a magician's wand or similar implement and pour into a stout tumbler with 3 or more ice cubes.

SOPHISTICAT'S VODKA GIMLET

This is based on a recipe jointly invented with Matt at Seattle's Damn the Weather bar.

1-1/2 part Vodka

½ oz. Cappelletti (a Compari alternative)

½ oz. Pamplermousse Rose (a Triple Sec grapefruit alternative)

½ oz. Rose's Lime Juice or lime cordial

Blend well in glass with ice and float about 1 oz. soda water over the top.

LJ'S SPECIAL VODKA GIMLET

My brother Lloyd Jerome Kimeldorf began his life in a small, small world. Later he would become a renowned cook, photographer and mixologist in Portland, Oregon. He developed this special vodka gimlet. It adds a bit of complexity and depth to the basic drink first introduced by our mother Fay. The Campari reduces the often overly-sweet flavor of Fay's basic gimlet and the soda water mellows it all out and ties it together very nicely.



Here is the formula per drink, as poured into a martini shaker:

1 part vodka

½ part orange liqueur

½ Rose's Lime Juice

1/8 part Campari

Shake, shake, shake the mixture up.

Pour over 3 ice cubes in each glass tumbler.

Top off each glass with 1 shot soda water.

You can experiment with the amounts of soda water and Campari to suit your preferences.

It is okay to let this drink sit a few minutes before serving.

HOUDINI'S VODKA GIMLET

This began as a vodka gimlet based on my mother's recipe. Then, after being bound up in the glass, the gimlet escaped and met up with some delectable martini marinated raisins.

When you combine the two, you get pure magic. Even my friend Jon raves about this elixir, and he's a confirmed wine drinker.

Breakaway from your straightjacket routine when you learn the slight-of-hand taught by this drink....

Prep Martini for Raisins 4-8 Hours

Put two teaspoons of golden raisins per drink in a lidded jar. Add equal amounts of gin and vermouth until raisins are covered by 1 to 2 inches. Let sit at room temperature.

Mixology Steps

For each drink mix the following in a stout glass:

1 shot of Vanilla Vodka

½ shot of Rose's Lime Juice or Lime Cordial

¼ shot of an Orange Liqueur.

2 tsp. of drunken raisins.

2 tsp. of the gin-vermouth drunken raisins syrup.

Add 3 ice cubes per glass, stir, and let it sit 5 minutes before serving. Serve with a teaspoon so people can fish out the raisins later.

MARTIN'S SAINT GERMAINE GIN GIMLET

This cocktail originated in Seattle's premier French restaurants: Maximilien. We discovered the bistro 35 years ago when we first started visiting the emerald city. Over the next three decades we returned frequently to Maximilien, sipping this gin gimlet before the incredible view of the sound, ferries, mountains. It is located in the picturesque Pike's Place Market. Judy fell in love with this gimlet. This is our Tumwater version of it.



This drink stands securely on its own. But if are looking for an appetizer, I found that a light, nutty flavor works best. I prefer almond butter on a white cracker. It seems perfectly paired as a background element for the drink.

Ingredients per drink

1 lime cut into eighths

2 tsp. soda water

1 ice cube, broken or slightly crushed per drink

1 oz. gin

¼ oz. St. Germaine liqueur

2 tsp. an orange liqueur

Shave off strips lengthwise from the lime to use later as garnishments.

Add the soda water to each martini glass.

Place the 2 lime wedges (two 1/8 pieces) per drink into a tall shaker

Add 1 ice cube per drink on top of limes (up to 4 cubes).

Muddle ice down into the lime creating a mixture of lime juice.

Add to the shaker remaining the remaining booze: gin, St. Germaine, and orange liqueur ...and.... shake...shake...shake

Pour drink into a martini glass.

Bend a strip of lime once or twice to release the aroma and place one in each glass. Enjoy.

CRANBERRY GIMLET GLIMMER

Combining the tongue-challenging tartness of unsweetened cranberry juice with a lemon cordial makes for a real mouth party. I follow the lime cordial recipe with modifications noted earlier. The sweet-tang of the grapefruit liqueur Pamplemousse is nicely offset by the Cappelletti, yielding a complex drink with many subtle layers.



In a shaker mix amongst the ice cubes:

1.5 oz. vodka

1.5 oz. unsweetened cranberry

1 oz. lemon cordial (like a lime cordial)

1 oz. Pamplemousse

.25 oz. Cappelletti Aperitivo Americano Rosso

3 dashes orange bitters

VODKA LIMERICK CORDIAL SODAS

I had gone to bed wondering what I would do with the bottles of flavoring now growing empty: Crème de Cassis, Chartreuse, peach brandy, Cointreau. Then I awoke at 3 am from a dream with visions of lime cordials and limericks in my head. Perhaps this was because I knew I was supposed to look locally for a ginger liqueur source. Then this faux limerick found its way into my consciousness as I gave into the sandman.

*I once feared my liqueurs going to waste,
Perhaps all married with Vodka in haste.
Add a 3-way with lime cordial
Mellowed with soda 'til immortal,
Presto there appeared a most wondrous taste!*

This lighthearted, gentle, and endlessly fascinating drink greets your mouth with the kiss of an old friend. It dares you to experiment as there are infinite possible versions depending on the flavorings you choose.



In a local liquor store I asked about a ginger beverage. My go-to bartender-pal has long whispered a name I should Google: *Salish Sea Organic Liqueurs*. Turned out they are tucked away in the Northwest corner of Thurston county. I spent two hours tasting and chatting with Sam at his most inventive distillery. After two hours five bottles of his classy craft liqueurs accompanied me to the car.

The basic formula for the drink is as follows.

In a tumbler first add 3 ice cubes.

Then add the remaining ingredients per drink and gently stir

3 to 5 ice cubes

1 oz. Vodka

½ oz. Lime cordial

½ oz. Raspberry or Sage or Ginger liqueur (I get mine at Salish Organic Liqueur but substitute any flavor you like)

2 to 3 drunken cherries plus a little juice (optional)

1 to 2 oz. parts club soda (per taste)

I also found I could build a larger, taller drink for ***Gin and Tonic Alternative*** using the following formulary:

2 oz. Gin

1 oz. Soda Water

2 oz. favorite grapefruit or orange (Pellegrino) soda (or tonic if you must)

½ oz. a favorite flavored liqueur

½ oz. lime cordial

Stir and add in 3 ice cubes in a tall glass.

Topped with squeeze from a ¼ lime.

MAKE YOUR MOVE COCKTAIL POEM

Here is a new FitzOmarian drink to sip when you want to toast your fate, your choices, and the fact that you only live once. A full bodied, delightful sweet-sour citrusy ‘fizz’.

1.5 oz. Gin
½ oz. Roses Lime Juice
1 oz. fresh squeezed orange juice (about half orange)
½ oz. Pamplemousse
1 oz. Soda
Add a few ice cubes...



We plot, waver, then
move our chess piece—
Surprised we land on
the square of caprice!
Plan all you want but
fate plays with a whim,
never our destiny can
we police.

Reprinted from Photo•Poems

THE COCKTAIL SCREAM

This screamingly intense drink is based on the *Last Word Cocktail*. It could be the last drink you recall if you drink it too fast or too much. The Chartreuse sets the volume way up, while Cherry Heering transports the flow to the back of your tongue. The lemon deepens the kick while the peach lets you down easy.



After shaking it up, pour it into an elegant coup or martini or Champaign glass. I also one of the ice cubes to soften it—but hey, I’m a lightweight. In between sips you’ll want to nibble on a savory appetizer like mixed nuts.

For each drink combine in a shaker:

- 1 oz. gin
- 1 oz. Green Chartreuse
- ¼ oz. Cherry Heering
- ¾ oz. freshly juice of a heirloom lemon
- ¼ tsp. peach liqueur
- 1 ice cube

MAPLE SHRUB MARTINI

Around 2015 “shrubs” made their appearance at the bar, again. These “cocktail vinegars” are based on traditional American colonial (and ancient Roman) practices using vinegary preservative to inhibit bacteria. Combined with older fruits and you end up with a very tasty bright and sharp sweet-sour drink. Alas, I’m too lazy to make a shrub yet able to find a shortcut based using vinegar. For my 70th April birthday we held a wing ding downtown served this drink—it got raves. Here is a recipe for two servings.



Notice birthday present in background!

In a shaker combine the first four ingredients per drink.

¼ oz.. Maple Syrup (at room temperature)

¼ oz. Heinz Apple Cider Vinegar (non-pasteurized tasted too strong)

3 ounces gin

2 ice cubes

Pour off and top with soda water, with ½ oz. soda water per drink.

DRINKIN' N' THINKIN' 'BOUT...

WEALTH AND WISDOM

***A poor man who knew nothing
mattered was better off than a
rich man with illusions...***

—Gene Genet

5–WHISKEY, RYE, BOURBON, SCOTCH

Order a whiskey (with or without the “e”) in England and they bring you a scotch. In the US if you order bourbon they may ask if you want the one from Tennessee or Kentucky. The Irish have their own version of whisky as do the Canadians. Scotch today has flavors all over the taste-bud map. Clear as mud in yer eye? Maybe this chart can help.

Whiskey <i>Grains usually aged in wooden casks</i> <i>Flavor variations include spicy, smoky, peaty, sweet</i>			
Irish Whisky Rarely uses peat to cure the malt. It is also typically distilled three times. Many versions are made from blends. Generally aged at least 3 years and goes down easy.	Bourbon Contains 51% corn. Originated in the south. Tennessee Whiskey Charcoal filtered at the end of the process, making it a bit smoother. Kentucky Bourbon Aged in new oak barrels. Corn Whiskey About 80% corn, aged only a little.	Rye Whiskey American Rye contains 51% rye grains. Many find this to be lighter or smoother than the other whiskeys. Canadian Whisky Canadian whiskey used to rely on rye, but now uses corn, with varying amounts of rye. Usually it is blended with other local grains. Many people find (bottles of Pike Creek, Crown Royal, Canadian Club) a bit lighter and sweeter.	Scotch Whisky Uses malted barley in a single malt or blend concoction. They are often distilled twice. Originally made only in Scotland. Today single malts are made in many countries with varying and pronounced flavors.

In the middle ages Irish monks came across *uisge beatha*. This Gaelic term was eventually Anglicized into the word “scotch,” meaning *water of life*. Scotch begins when barley grains are first sprouted with water, then dried on a perforated malting floor, when it may be peated (smoked) or unsmoked. The grain starches begin to break down as it heads through the *malting* process. The dried malt is ground or mashed and mixed with water and left to steep or ferment. At this point it has a lot in common with beer making. Beer is left to ferment but scotch takes a different path into distillation. Scotch is aged for at least three years in oak casks. In the US, bourbon whiskey is aged in new, charred oak casks. Many scotches are aged in previously used casks or barrels for aging bourbon or wine. Experimenters far beyond Scotland now dabble with different woods, times, and processes. In 2015 a Japanese single malt was named best in the world in the *Whisky Bible*.

My scotch journey has a few turning points in it. I gravitated from cheap college student-daze whiskey to adult life Dewar’s White label in the 1990s. In middle age we began holding scotch tasting parties. In the new century I made the move to 12 year-old single malt Balvenie Double Wood, which is now my favorite when a royalty check comes in. For more details, see the Balvenie site at: <https://us.thebalvenie.com/the-balvenie>

Many aficionados prefer to drink whiskey straight or neat. Most agree that adding a tad bit of water helps release all the flavors and aromas. Personally, I prefer adding one-part soda water to two-parts of scotch, whereas with bourbon I use straight water instead of soda. Then I plunk in two ice cubes.

You can study whiskey/whisky across a lifetime, and eventually be able to tell what-is-what by color and aroma. Then again, it may be simpler to order what you can get your hands on, where you are, and then try to keep your favorites close at hand back home.

AUTUMN'S RUBY BOURBON

When Autumn makes it's first appearance on a sunny day, the low angled light makes everything around you pop with detail and contrast. This drink can do the same thing for your mouth and spirit. This drink also plays nice in Summer.



In a tumbler with ice add the following:

1.5 oz. (1 part) bourbon

1 tsp. ($\frac{1}{3}$ part) Aperol or Cappelletti

$\frac{1}{2}$ tsp. ($\frac{1}{4}$ part) Cherry Herring

1 oz. water (optional)

2 to 3 cherries + juice

A few drops of orange bitters

Garnish with twist and squeeze of lemon slice

SCOTCH AND LILLET AND CHERRY COCKTAIL

Begin by assembling your favorite scotch and soda on a late sunny Autumn day. Then add a half-ounce of Lillet, two drunken cherries and a bit of juice. This takes the bite of the edge of scotch, and smooths out all the rough spots.

Make a toast to forgetfulness and play *California Dreamin* by the Mamas and the Papas and linger over a few lyrics: *All the leaves are brown and the sky is grey, I've been for a walk on a winters day.*

Create some heat and smoke. Refill your cup of hope while pondering Autumn's fading colors and leaves. Then toast me...



MARTIN'S WILD CHERRY-BOURBON RIDE

If you like the tang and zip of cherry this is your joy ride. This recipe is based on an original Joe's Bourbon Delight found at Seattle's Good Bar. The first version fed my preference for BIG flavors. In this case I was pursuing a cherry-sweet intensity. Then as I calmed down I found I could reduce all the ingredients by half. That version is listed next—but try both if you dare.



1-1/2 oz. Bourbon

3/8 oz. Cherry Heering

1/2 oz. Amaro Meletti

3/8 oz. lime cordial

1 tsp. drunken cherries plus juice.

First add a teaspoon of 2 to 3 drunken cherries with juice into a stout glass.

Combine liquors in a shaker with small ice cubes. After shaking, strain off into the glass with large cube.

Add a small spoon or toothpick for fishing out the cherries.

MOCHA KAHLUA IRISH WHISKEY COLA

Put this all together and it takes on the mythic flavor notes of a cola sung in Irish.



3/4 part Mocha Kahlua (e.g. 1 oz.)

1 part Vodka, vanilla flavored if available (e.g. 1 oz.)

1 part Irish Whiskey (e.g. 1 oz.)

1/8 part Compari (e.g. 2 tsp.)

1 ounce Club soda

Fill tumbler with ice add the liquors and gently stir.

Float about 1 oz. of soda water across top of each drink and serve with an Irish brogue.

WHISKEY AND KISSES

Here is the perfect concoction for a romantic episode: valentines day, anniversary, proposal, or a comforting gesture celebrating simple pleasures. This drink was inspired by the “Old Pal” cocktail. Then it gathered heat and depth with coffee and chocolate tones present in Mocha Kahlua. The sweetness is tamed by adding Campari. Add a chocolate kiss at the end of a glass to underscore the special journey with your special pal.

1-1/2 ounces rye whiskey

½ ounce dry vermouth

2 tsp. Campari

¾ oz. Mocha Kahlua



YUMMYUM GAME DAY COCKTAIL

On game day we can have up to 16 people over for drinks, cheering, booing, “coaching” and general yik-yak. I want a drink that will be easy to make for these many and garner raves at the same time. This recipe does it by blending two simple ingredients: Kahlua-mocha and cherry flavors, both tempered with Pamplermousse. In truth it’s an adult vanilla ice cream milkshakes. Never met anyone who didn’t ask for a second round. Eat Dessert First and Go Hawks!



In a rocks glass combine the following and mush together with a spoon or fork.
2 modest scoops of ice cream
1 oz. of Kahlua-mocha or Cherry Heering
½ oz. Pamplermousse

Be sure to put out lots of salty appetizers.

BOBBY BURNS COCKTAIL

No sweeter verse was ever rendered than this elixir named after Scotland's favorite poet and balladeer Robert Burns (1759-1796). A version of this drink originally took wings in my imagination while visiting our local prohibition style Dillingers Cocktails and Kitchen bistro. This rosy-brown cocktail blends the smoky-smooth flavors of scotch with the soft sweetness of vermouth, capped off with a complex finish provided by a touch of Benedictine. You can adjust various ingredients or amounts to suit your preferences.



1 oz. of a smooth, quality Scotch like Balevenie or an Irish Wiskey
1 oz. Sweet Vermouth or ½ oz. of quality orange liqueur
¼ oz. Benedictine (to taste)

Shake and then pour into a martini glass, and I include 1 ice cube.

BOURBON FANCY PANTS COCKTAIL

Cross the charming Irish wit of Danny Boy with the Scottish rough and poetic tone of Robert Burns and you end up with a deep, unparalleled cocktail. The high-end liquored-notes play well together in a sublime bourbon symphony. It can only be ordered in a whisper, “Please bring me a *Bourbon Fancy Pants Cocktail*.” It is not made for the many, but the few, in intimate moments before a winter’s fire. I designed this royal cocktail for our winter dreamers.



In a shaker let linger the following among the ice cubes:

1 oz. Bourbon (high quality)

½ oz. Carpano Antica Formula (a high tone sweet vermouth)

½ oz. Bauchant (the best orange liqueur) or Cherry Heering

¼ oz. Benedictine

2 shakes of orange bitters

1-2 tsp. lemon juice (to taste unless you prefer sweetness)

½ oz. H₂O.

Shake and pour into a coup cocktail glass...letting the fire breathe upon it.

BOURBON DYNASTY



This unique French cocktail will soon become one of your favorites as you adjust the ingredients to your tastes and preferences. The slightly sour-and-sweet Lillet complements the bourbon's stronger flavor, while the crème de cassis' softens with sweet notes of the black currants. Cassis also adds a royal red hue.

You may want to first try this drink first without the bitters (my preference). If it is too sweet, add bitters. If you want a sweeter set of notes increase the crème de cassis

Pour ingredients into a shaker. For this drink I use a formula that relies on a metric measuring shot glass.

1 part (60 ml.) Bourbon
½ part (30 ml.) Lillet (white)
¼ to ½ part (15 to 20 ml.) crème de cassis (start at 15 and then adjust to taste)
2 dashes of bitters (optional)

Give it a lengthy shake, then strain into glass.
Add 3 to 5 drops of fresh lemon juice, pinched from small fresh lemon wedge.
Then leave the wedge in the cocktail glass.

In Tumwater, Washington we also like to add a small ice cube from the shaker a splash of Benedictine, and ¾ oz. of soda.

As per my preferences I often like to add a drunken cherry or two (but hey I love those critters in most drinks).

GOLD CREEK'S RUSTY SPIKE

This drink was initially based on the Rusty Nail, and then modified through repeated experimentation. This tasty beverage will sneak up on you, so only make one per person...unless it is a very friendly group.

1-1/2 oz. your favorite Scotch
1 oz. Drambuie
1 oz. lemon juice, fresh
2 oz. Soda water

1 strip of lemon rind (optional)
1 drunken cherry + juice

Steps

Pour the scotch, Drambuie, lemon juice and soda water into a tumbler.

Add 3 to 4 ice cubes

Fish a cherry out with a teaspoon along with some syrup and place in tumbler.
Stir with the spoon.

Place the lemon rind anywhere convenient in the glass.

Let sit a few minutes.

THE BENEDICTINE'S IRISH SECRET

I gave my Bourbon Dynasty cocktail a twist and shake and a pour to produce this one. The Lillet sour-and-sweet comes forward against the tame Irish Whiskey and tangles with the sweeter Crème de Cassis. Then the Benedictine spices it up a bit, as the soda blends it all together. I got lucky and made a surprisingly flavorful discovery.



Pour ingredients into a rocks glass with a large ice cube and gently stir. I liked serving it with hummus and celery sticks before winter's fireplace. Going metric on this one for my European friends.

1 part (60 ml.) Irish Whiskey

½ part (30 ml.) Lillet (white)

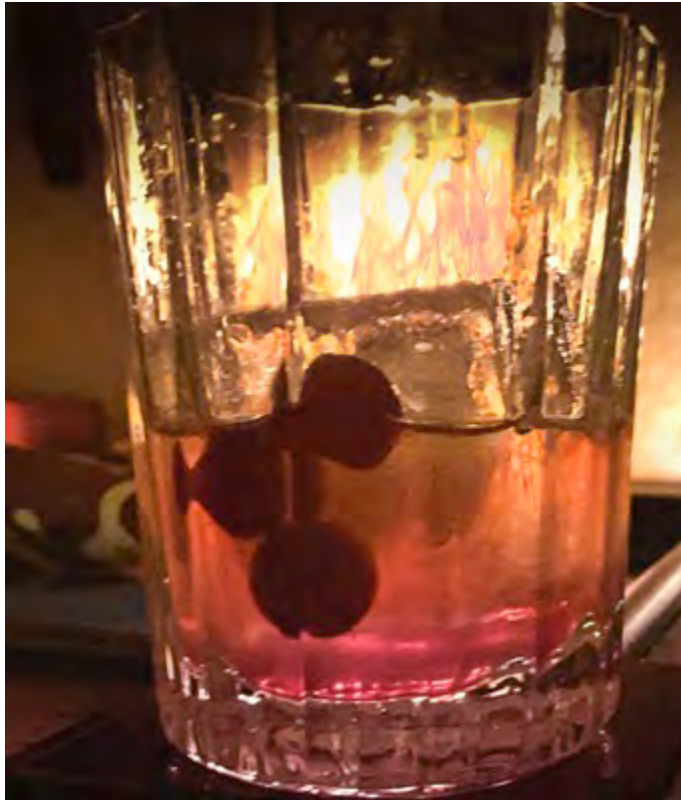
½ part soda water

¼ part (15+ ml.) Crème de Cassis

1/8 part Benedictine.

Optionally you can increase the Crème de Cassis if you add a few drops of fresh lemon juice, pinched from small fresh lemon wedge.

TUMWATER'S BLINKER COCKTAIL



The Blinker cocktail originated in the 1930s. It is gloriously delicious, including spicy, tart, bitter and sweet. An early version can be found in Patrick Gavin Duffy's 1934 *The Official Mixer's Manual*. It was updated in Tumwater in 2015. This is not a rigid formula, so play around with amounts to achieve the right blend.

Place all ingredients in a shaker with ice. After shaking vigorously for smoothness, remove one cube for each glass.

2 oz. smooth Irish Whiskey

1 oz. sweet and sour grapefruit liqueur like Pamplemousse Rose

6 drunken cherries

1 tsp. cherry syrup from drunken cherries

1-2 tsp. fresh lime juice (to taste)

CANADIAN WHISKEY CHERRY COCKTAIL, EH?

Even if you are forgetful, you will never forget this drink. This combines the savoir fair of SoHo, the stylin' of Italy, and the lip-smackin' goodness of an American cocktail.

Combine the following ingredients in a shaker with ice and pour off into a martini glass.

1-1/2 oz. Canadian Whiskey or 1 oz. Bourbon

2 dashes bitter

½ oz. sweet vermouth

½ tsp. cherry juice

Garnish with 2 Toschi Amarone Cherries (or drunken cherries)

options to try adding

½ tsp. lemon

1 tsp. Rose's Lime Juice

MANHATTAN PARADISO

This cocktail comes out of left field, in dreamland, where the orange groves bloom all year, even in winter. We can now better grasp Paradiso in one of two ways. First, we can read the third part of Dante's Divine Comedy. Second, we make this orange flavored highball. It's simple when you start with quality and complexly flavorful ingredients. Sip it gently as you imbibe on your journey to Paradise.



Per drink

In a rocks glass add the following:

3 ice cubes and the following:

1-1/2 oz. Irish Whiskey (triple distilled)
3 dashes orange bitters

In a tall container process the following with an immersion blender:

3 Mandarin Orange segments

½ oz. Lillet

½ oz. Antiqua Formula (a very special Italian vermouth)

½ oz. Bauchant (a orange forward, triple distilled cognac)

Strain the orange elixir into the whiskey filled rocks glass and let sit a few minutes before introducing it to your lips.

SUNSHINE SCOTCH

In this concoction, I have adapted the mouth friendly flavors of a vodka gimlet to the sunny honey-coated horizon where scotch drinkers dwell in peace. To get into a sunny disposition, first put on a little sun blocker 45.



I use single malt Balvenie scotch, Reposado tequila by Sauza, and scotch liqueur made by Glayva (though Drambuie works as well). This array includes some of the best ingredients I could find, but I'm certain more pedestrian and less expensive versions would suffice.

Mix the following in a shaker along with 3 ice cubes:

1 part Scotch

1 part scotch liqueur

¼ part Rose's Lime Juice or lime cordial

½ part Tequila

Pour into a stout scotch glass along with ice cubes.

Let the concoction sit awhile—then find a scenic perch on which to imbibe.

MARBON

Somewhere between the lush sweetness of a gimlet and the smoky magnetism of a scotch and soda, lives the Marbon. It is pronounced Mar-Bone.

Some say it is a light and springy drink, others suggest it has the mystery of autumn. I see it as a drink for all seasons. Here is a truly new drink to consider when variety and adventure call your name...or when Judy gives you those eyes!

6 cubes of crushed ice for cocktail

Excellent Kentucky bourbon like Maker's Mark

Tuaca liqueur

Rose's lime juice or lime cordial

Soda water

Lemon, cut into small wedges

Steps

Place 6 crushed cubes of ice in a cocktail shaker.

Per drink, add the following to a shaker:

Add 1 part each of Bourbon and Tuaca. Then toss in 1/2 part Rose's lime juice.

Vigorously shake as you slowly spell out the drink's name M-a-r-b-o-n.

Add a jigger of soda water to each stout cocktail glass.

Pour off mixture (liquid & ice) into glass.

Take a small wedge of lemon, squeeze it to release the fragrant oils atop the drink. Then drop the lemon wedge into the sublime concoction.



In West Tumwater they like it a bit more tart, so they only use $\frac{1}{4}$ part of lime juice, making it more like a vodka gimlet.

“PRESCRIPTION” SCOTCH TEA

This is the best prescription I know for what ails you, including those imaginary ailments, like boredom, that have a way of creeping up on you during an uneventful winter night. It is best enjoyed in a semi-dark room, lit only by the flickering light of a fireplace or candles. With folk music serenading you in the background, you will swear you are time traveling after one or two cups of this “medicine.”



1 Orange Spice Tea Bag

Hot water

1-1/2 oz. Scotch Liqueur (Drambuie)

$\frac{3}{4}$ oz. Canadian whiskey

1 mandarin orange segment + 2 tsp. of juice

(options for more intense flavor include adding ½ oz. of Harvey's Bristol Crème)

Brew a full bodied cup of tea.

Then slightly squeeze 1 mandarin orange segment and place in your “tea cup”.

Float 2 tsp. of juice from the can of oranges across the top.

Medical Scotch Interventions

Here are two wellness interventions for what might ail you as the seasons change. Like acupuncture, this is good medicine during the changing seasons. This can be very important in early autumn when a certain ennui envelopes our outdoor sipping. Or, this drink can marshal your spirits in the Spring when a vaguely-defined energy stirs in the blood stream. These drinks are medicine for the soul.



Franky is Skeptical of My Medical Expertise

PENICILLIN COCKTAIL AL LA TUMWATER

This drink conveys the comfort provided soothing honey and warm ginger. In 2005 while working at New York's prestigious Milk and Honey restaurant, Sam Ross developed this drink of wellness with the odd name. I later came across it at Pickled Fish Restaurant in Long Beach, WA, and then interpreted it in 2016 using a local ginger liqueur.

2 oz. of a smooth Irish whiskey
1 oz. fresh juice from a Meyer lemon
½ oz. ginger liqueur
½ oz. honey warmed in a microwave for 10 seconds.
1-2 tsp. of a peaty scotch like Laphroaig 10 year batch.

Add all the ingredients, except the peaty scotch to a shaker get it well chilled. Then pour over a large cube in a stout glass. Add the peaty scotch over back of bar spoon so it floats on the top.

THE CHEMO-SCOTCH COCKTAIL

Like any good medical cocktail this drink will aid in “controlling rejection.” Here I make a detour around the raspy flavor of malted scotches. This can also be made with tequila, gin, and rum.

In a stout glass place 2 ice cubes and stir in:
2+ oz. a favorite smooth Scotch (my preference Balvenie)
1 oz. fresh juice from a Meyer lemon
½+ oz. ginger liqueur
1 to 2 tsp. maple syrup, to taste.

OLYMPUS GOLD WHISKEY

I originally designed this cocktail for the setting sun, or what photographers call the “golden hour.” But you can mix this up any ol’ goldy time. Won’t matter which whiskey you use, pick a favorite. (I started with Irish and ended with Rye.)



In a rocks glass combine the following:

½ oz. Amaro Meletti

½ oz. Bauchant Orange Liqueur

1 oz. favorite whiskey

¼ oz. fresh lemon juice

¾ oz. soda water

splash of ginger liqueur is optional

THE SAINT PAMPLEMOUSSE GIFT

Pamplemousse is the word in French for grapefruit. The liqueur form has many attractive uses. It presents you with the tart and sweet blend of a very ripe, red grapefruit. It is often enjoyed accompanying soda water on the rocks. When hanging out with the mysterious elderflower St. Germaine liqueur it kicks any drink up a notch. This cocktail's complex nature fits well with autumnal reflections; and the sparkling tang will juice up any summer gathering. Actually this cocktail is perfect for any time of the year.



In a stout glass combine the following:

1-1/2 oz. of a full-bodied bourbon (e.g. Maker's Mark)

½ oz. St. Germaine

1-1/2 oz. soda water

½ oz. Pamplemousse (more if you prefer sweetness)

3-6 drops juice from small fresh lemon wedge

Stir and then contribute 3 ice cubes.

Optionally add these to taste after you try the basic recipe...

2 drunken cherries plus a bit of syrup

2 dashes orange bitters

GENTLE OLD FASHIONED

Boy, doesn't that name sound inviting? I find the traditional old fashioned too harsh as it is made from, undiluted booze. The original drink sprang to life in the 1800s and since has become the "old fashioned to make a cocktail." This modernized-recipe deploys substitutes wonderful sweet flavors for sugar and uses bit of water to tame (dilute) it's spirit. The bitters give this an aperitif quality that stimulates the appetite, so bring on the munchies.



In a clear and classy rocks glass add the following ingredients per drink:

- 1-1/2 oz. Bourbon
- 3/4 oz. water or soda
- 1/4 oz. Pamplemousse (about 2 tsp.)
- 1/4 oz. Cherry Heering
- 3-5 drops of orange bitters
- 1-2 drunken cherries

Stir and fill with 3-4 ice cubes.

Optional garnishes include lemon or orange peel rind

ORANGE OLD FASHIONED

In 1806 we find the first mention of the Old Fashioned cocktail in the May issue of New York's *The Balance and Columbian Repository*. It was described as a *potent concoction of spirits, bitters, water, and sugar*. Later in the 1860s it grew more complex with orange liqueur and a whiff of gin. This *modern* old fashioned has been very popular in my house and suggests endless variations.



This drink eliminates steps for muddling or mixing up simple syrup. If you make it in advance you can add dried apricot to create a fruit infused version.

In a tumbler combine per drink and shake:

¼ oz. orange liqueur

½ oz. Cappelletti Aperitivo Americano Rosso

3 dashes orange bitters

1 ½ oz. of a favorite Whiskey. I began with Bulleit Rye, switched to an Irish Whiskey and then a bourbon. All were good in their own way.

Stir and add in 3 ice cubes.

Let sit 2 minutes to mellow, taste and consider possible variations listed next.

Options to consider

Let sit 6 hours or overnight with chunks of dried peaches.

Add 2+ drunken cherries + syrup in a teaspoon

Garnish with a traditional lemon twist.

Add other citrus flavorings like a slice of a flavorful summer peach or winter orange. I like to pinch the juice a bit and toss in the slice.

EASY BOURBON PEACH COCKTAIL

This is an incredibly flavorFULL orange forward drink. It is so easy-peasy—fitting in nicely with busy times of the year.

In a rocks glass add and stir the following:

1-1/2 oz. Bourbon

¼ to ½. Baughant (a orange forward, triple distilled cognac)

1 tsp. DeKuyper Peach brandy

½ oz. water

1 orange segment juice and
slice

Add 3 ice cubes and stir.



WHISKEY INDEPENDENCE

This drink was created in the spirit of the Declaration of Independence using whiskey spirits. It is loosely based on the *Dr. Parker Cocktail* served at the Carlile bar in Seattle. It is an unusual path to the pursuit of happiness.

1-1/2 Favorite whiskey (Bourbon or Rye in the pursuit of happiness)

½ oz. Sweet Vermouth (Try a flavor forward one like Bravo Jammy or Del Sol)

¼ oz. Ginger liqueur

½ oz. Crème de Cocoa or Cola syrup. To make the syrup heat ½ cup over medium high. Watch constantly because it burns quickly. Remove when about half way down in volume.

Pour into a tumbler with 3 ice cubes and stir. The secret is in letting it melt a bit. Recite my updated declaration of independence verse below.

*We hold these truths to be self-evident, that **all** men and women are created equal, that they are endowed by their Creator with certain unalienable Rights, that among these are Life, Liberty and the pursuit of Happiness... That whenever any Form of Government becomes destructive of these ends, it is the Right of the People to alter or to abolish it, and to institute new Government, laying its foundation on such principles and organizing its powers in such form, as to them shall seem most likely to effect their Safety and Happiness.*

Then the drink is ready. Are you?

DRINKIN' N' THINKIN' 'BOUT...

WANDERING AND FINDING

***When you don't know where
you're going, any road will get
you there.***

—Author Unknown

***But where is what I started for,
so long ago? And why is it yet
unfound.***

—Walt Whitman

6—THE ART OF THE EXCEPTIONAL MARTINI

Many Europeans ask for a dry Martini with a two-to-one mix of dry gin to dry vermouth. The French once were enamored with sweet vermouth. Some celebs filled their glass with gin and only glanced at the vermouth bottle. FDR and I seem to prefer the dirty martini. It contains olive brine (I also add some onion). James Bond asked for a vodka martini shaken, not stirred.

MARTIN'S DIRTY TUMWATER MARTINI

The secret to my “more manageable” martini is lots of vermouth. This is for two reasons. First, with more vermouth, I take away the lighter-fluid taste of gin (apologies to gin-lovers for the editorial comment). Second, in researching the history of martinis I found that the original martini was made in rations of 1 part gin to 1 part vermouth. Only in the 1950s did people cut back on vermouth to make a “dry” (read “nasty”) martini.

And yup that picture shows me with my second martini, posing in front of my BBQ grill. And yup, I am blurred...but it's how I like to live my life...on the edge of clarity.

The following ingredients are listed in descending order of importance. The first four are essential, whereas the fifth ingredient—Scotch—really helps out...and the rest is to dazzle your date, friends, boss, etc. These are ingredients per drink.

1 oz. quality Gin (best you can afford)

$\frac{3}{4}$ oz. quality Vermouth



½ oz. olive juice from your martini olive container
½ oz. onion juice from your martini onion container
2 ice cubes
½ oz. scotch
2 dashes of Angostura bitters
2 lemon shavings per glass (add last on top)
Martini Olives speared on toothpicks

Steps

Mix gin, vermouth, olive juice, scotch, bitters and ice cubes in a shaker.
Then shake until the outside gets very cold. This aerates the drink and tames it further.

Strain into martini glasses (meaning leave the ice behind).
Place 2 olives speared with a toothpick into martini glass.
Then float across the top 2 small pinched lemon peel strips.

Later when you want more...even when you know you shouldn't...drink the
“melt” that is left in the bottom of the shaker.

LEMON PAMPLEMOUSSE-LILLET MARTINI

Remember the first time you tried a martini and wondered why all the older folk raved about drinking lighter fluid? Well, this martini has earned the two adjectives *gentle* and *delicious*! The sweet grapefruit flavor of the Pamplemousse softens the normally harsh and savory gin kick. Then the lemon balances the sweetness of the Pamplemousse. This is now my most popular martini at home. Because I end up with over three ounces of liquor, one drink is probably enough on my docket, unless....



On a summer's day I'll enjoy my martini with a fine cigar and extra toasty Cheez-its. Perfect!

Ingredients

2 oz. Gin

1 oz. Lillet

1 to 2 tsp. Pamplemousse Liqueur (Note—I find that Peach Liqueur can work as well as long as I use about half the volume, say ½ to 1 tsp.)

1 tsp. Martini olive juice

2 dashes of orange bitters

3 to 5 drops of fresh lemon juice, pinched from small lemon wedge. Then leave the wedge in the cocktail glass.

Directions

In a shaker add the first five ingredients per drink. In the beginning start with one teaspoon of Pamplemousse for a more traditional (more savory) flavor.

Shake it up baby, until frost appears on the metal shaker.

Strain into a martini glass.

Pinch the lemon wedge over the drink and leave the exhausted wedge in the cocktail glass.

Gently lower 2 large martini olives skewered on a toothpick.

Finish with a large grin.

My Martini Poem to the Fallen Blooms

*Ah the Camellia blooming in early Spring
Falls to the ground a beautiful, lonely thing
The abundant color fades, the blooms blow away
Heroically leaving no imprint, forever unseen.*

JAVATINI—FOUNTAIN OF YOUTH POTION

A JavaTini resides half way between the elegant eye-opening taste of a dry martini and the easy-buoyancies of a gin and tonic. Despite its coffee component, it's not for breakfast, but it is for you and your pleasures. The coffee takes on an almost chocolate 'hue' and the drink becomes delightfully inviting.



In a tall glass place the following per drink:

3 ice cubes—put these in first.

1-1/2 ounce of strong coffee

1-1/2 ounce of Gin

1 tsp. Rose's Lime Juice or Lime Cordial

Top with Seven-Up or similar drink (about 1/2 to 2/3 cup)

Social Commentary and Medical Warning

Drinking a JavaTini late at night is not recommended unless sleep is not on your mind. And yet, some people report that it can have a “fountain of youth effect” as illustrated in the before and after pictures above.

CRAZY JUNIPER JUMPSHOT

Two minutes before the final buzzer, and this drink is a clear slam dunk. Goes right through to the win-- to a great a drink beyond the everyday martini. Juniper JumpShot is a gin-lover's martini.

The spicy aromatics of the ginger merge with the pungent gin-flavored junipers to form a winning strategy. Their best defense is the nose-tingling lime.



You might want to experiment with differing amounts of Grenadine depending on your penchant for sweet things. But clearly the Grenadine is the team captain in this drink.

When creating a ginger slice make it full-bodied. Remove peel and cut be across the root to create a cross-sectional slice. In each martini glass put the following:

3 juniper berries, slightly crushed between fingers.*

1 cross-section slice of fresh ginger

2-4 strands or peels from the lime peel.

In a shaker put the following for each drink:

1 1/2 oz. of Gin

2 tsp. of Grenadine juice

1 tsp. lime juice

1 cross-section slice of fresh ginger

Fill shaker with ice cubes...then shake rattle and roll.

Pour the strained libation into each martini glass. Let sit a few moments, then take in the aroma as you slowly sip away.

* Warning about Juniper Berries Juniper has been used as a tea, a salve, and in cooking stews and wild game. However, there are caveats when using it by pregnant women (who shouldn't be drinking anyways) and people with kidney problems. I have been advised that juniper berries can be mildly toxic for these people, but only in large amounts. If you have any cause for concern speak with a doctor or medical professional person.

FRENCH REVERSE MARTINI

The French Reverse Martini is based on me reading Jacques Pipen's memoir *The Apprentice*. His story is grand, tasty, and so very human. He mentions a French martini from his homeland, and a Reverse Martini created by Julia Child's husband.

My version simply elaborates on their concepts. This concoction is very tasty (unlike the traditional dry vermouth martini) because it uses sweet vermouth. Then to give it more body I add Rose's lime juice and cognac.

And because I'll do anything to incorporate those tasty cherries, I added one of those too.



Per drink mix

1 part Gin

1 part Sweet Vermouth

½ part Cognac

1/4 part Rose's Lime juice

1 tsp. maraschino or drunken cherry juice

Combine the above (except cherry), shake vigorously and pour into a martini glass. Garnish with a drunken cherry.

POETS DREAM

What did the lively poets dream about during the stultifying depression in the 1930s? At the Waldorf-Astoria the rumored answer was this drink. The Benedictine adds a sweetness and spice, thus turning the medical qualities of a standard martini into an oral party.

1-1/2 oz. Gin

1 oz. Dry Vermouth (wondering about Lillet)

½ oz. Benedictine

½ oz. water.

2 dash orange bitters

garnish with a twist of lemon peel (perhaps pinch a small wedge)

GOLDIE HAWN BLONDE MARTINI

Like the actress-comedian Goldie Hawn, this drink lays down some fun on your tongue, while brightening it with a bit of the ol' martini tingly. A lovely blonde aura seems to shimmer in the glass.



1.5 oz. gin
.5 oz. vodka
¼. oz. Lillet blonde or white
1/3 oz. Cointreau
Large orange strip

Combine liquids in a shaker with ice. Shake and strain into a martini glass.

Squeeze the orange strip and spread the aromatic oils around the rim. Then twist and drop strip into the drink

WINTER'S APEROL MARTINI

I've always searched for a TASTY martini that is more flavorful than the traditional drink. Earlier experiments have added scotch (dirty martini), then Pamplemousse rose (a favorite) and now Aperol.



This was recipe originally developed in the Winter by a bartender at the Hotel Andra in Seattle then refined in good ol' Tumwater, Washington. It is so easy! This is one of the few martinis I enjoy equally with Vodka or Gin. Notice the snow in February! Now visualize world peace and summer.

Mix, shake and stir per drink:

1.5 oz. juniper Gin or Vodka

1 oz. dry vermouth

.5 oz. Aperol (start with slightly less and adjust to taste).

Pour into martini glass and garnish with a twist of lemon peel and several Martini olives.

DRINKIN' N' THINKIN' 'BOUT...

THE IDEAL LIFE

I am now, probably for the first time in my life, coming closer to the person I have always wanted to be.

—anonymous retiree

What doth the LORD require of thee, but to do justly, and to love mercy, and to walk humbly with thy God?

—Prophet Micah 6:8

7–ODD FELLOWS AND GALS

I believe strongly in the value of community service. People who live longer do two things. They volunteer to help others and they volunteer to help themselves with some of these drinks.

WIDOWER'S HUG

This drink was inspired by the bartending craft of Philadelphia's Paul McDonald. He originally sent me the formula for a Widow's Kiss based on my seldom used apple cider brandy. Wow, finally at last a use for the Calvados! This is a smart tasting, slightly sweet, slightly bright drink that goes down increasingly easy as it grows on you.



Combine first three ingredients in shaker with ice. Pour off into a stout glass and place one of the shaker's cubes in each glass plus two drunken cherries. If you want mellow, add soda water.

1-1/2 oz. Calvados
3/4 oz. Benedictine
2 tsp. Pamplemousse Rose
2 drunken cherries
1 to 2 tsp. soda water

CHOCOLATE MARTINI BLISS

Do you want to stay trim and fit? Never mind, that was an opener for another essay. But truly, hasn't science established that chocolate is good for you, supplying the much vaunted anti-oxidants? Others claim that chocolate has an aphrodisiac quality. If you need an excuse beyond this, try the Internet.

So set 'em up and lay them right down.

The chocolate martini has come to town.

But, really, who needs an excuse to indulge in chocolate?

This is the ultimate AFTER dinner chocolate martini. Some folks consider this a sleep aid.

Then again, someone once said, "Eat Dessert FIRST" ...and it is awfully nice before dinner as well. Hey, why not book-end your next event with pre and post dinner chocolate martinis?

This recipe makes about 3 to 4 martinis, depending on how generous you are with the portions listed below.

Make ground chocolate by grinding up 1/4 cup of semi-sweet chocolate chips in a coffee bean grinder, or food processor, or magic bullet, etc.

1-1/2 oz. Godiva Chocolate Liqueur
1-1/2 oz. Cream de Cocoa
1-1/2 oz. Gin
1 oz. Vanilla Flavored Vodka
1/2 oz. Frangelico (hazelnut liqueur)
8 ice cubes

Shake vigorously at least 15 times and pour off mixture into 4 martini glasses.

Pour across the top of each glass $\frac{1}{2}$ to 1 oz. cream. Let it sink in slowly.

Sprinkle about 1 tsp. of ground chocolate over the top of each martini.

BLUE MOON MARTINI

Lots of famous singers recorded a Blue Moon song including Mel Tormé, Billie Holiday, Elvis Presley, Sha-Na-Na, and Frank Sinatra to name a few...

When the blue moon appears put out chairs, put on the music, invite friends over and then treat them to a Blue Moon Martini.



For each person mix these together in a shaker:

1 part vodka (or gin if you prefer)

$\frac{1}{2}$ part Lime Cordial (or *The Orange Cordial Alternative*)

$\frac{1}{4}$ part Blue Curacao (use $\frac{1}{2}$ if you prefer a sweeter drink or no pineapple)

$\frac{1}{2}$ part pineapple juice

Garnish on the rim with a lemon wedge.

Chartreuse Begins As A Toast To Health

When you sip cocktails you are sipping from a cup of forgotten history. Cocktails began as tonics or medicinal elixirs in the Middle Ages and evolved, several centuries later, into the gourmet drinks that they are today.

In 1605 the Order of the Chartreuse near Grenoble, France received a secret recipe from a gunnery expert. This complex document included directions for hundreds of herbs and plants, macerations, infusions and distillations. It would take until the 18th century before the monks could master the process by producing a potion named Chartreuse, which was distributed as the Elixir of Life, weighing in at 110 proof. The first complex cocktails were invented in the United States and in England in the 19th century.



The monks had been expelled from France after the French Revolution in 1789. They were particularly missed by the local townsfolk who had benefited from the monastery's investments in local schools, churches, roads and hospitals. In 1903 the government nationalized the distillery and the monks left for Spain. They put the Diffusion Company in charge of bottling, packaging, and selling Chartreuse products. It is still prepared in great secrecy by only two Carthusian Brothers in one session. They alone know the details.

In 1860, Harry Johnson, a legendary barman and author of the first cocktail handbook, created the “Bijou” cocktail. At the Detroit Athletic Club, a bartender in 1925 created the now famous “Last Word” based on mixing gin, cherry flavors and Chartreuse. In 1992 a recipe emerged in Grenoble that included orange soda pop and became popular as the “Tip’n’Top.” In craft-cocktail centered Seattle, Murray Stenson updated the drink in 2004. Year later in Tumwater, Washington I refined his version. All this story telling warrants showcasing a few of my favorite recipes. Please note, this liquor is expensive, you may have to cash in a 401K to buy the first bottle. Such is the price of learning from history.

In 2016 mixologist and nutrition coach Jules Aron revived the notion of drinking cocktails to improve one’s well being. In her very original title *Zen and Tonic* She shares the details for preparing healthy cocktails. Aron claims the roots of the modern cocktail reach back into the quest for the restorative prescriptions in the 1500s. The early pharmacists blended alcohol with botanicals chosen for restorative properties. This opens up a whole new opportunity discussing how we can drink to your health.

CHARTREUSE ON THE ROCKS

Here is the simplest way to get acquainted with this mysterious concoction. First use your nose to take in the aroma. Then eventually slowly sip the subtle flavors, and 100 proof tonic.

In a small glass place
2 small ice cubes.
 $\frac{3}{4}$ oz. Chartreuse
 $\frac{1}{2}$ oz. sparkling water

Stir and let sit a bit...then slowly think about the history you are consuming.

THE VERY LAST WORD CHARTREUSE COCKTAIL

This drink is based on the original Last Word Chartreuse. Lawrence O’Connell hosts a very thoughtful news show on MNNBC called “The Last Word.” I’m dedicating this drink to him and his charitable works. Like Lawrence this is a very likeable beverage as you can see in model Laura Conely’s dreamy eyes.



Fill a shaker half full of ice. Then add in:

1 oz. Chartreuse

½ oz. gin

½ oz. cherry herring liqueur

¼ oz. lime cordial or Rose’s Lime.

Vigorously shake and pour into martini glass.

Garnish with a twist of lime.

THE CHARTREUSE COURTESAN

This was originally based on the classy Bijou Cocktail developed in 1860. It is a totally tasty, high-class, and intense drink...just like Laura's husband Chris Conley.



Fill a glass with a few cubes of ice. Pour in the following, stir gently, let sit a moment before telling your Courtesan stories.

1-1/2 oz. gin

1 oz. Crème de Cassis

3/4 oz. Green Chartreuse

1/4 oz. Compari

Add 2 drunken cherries

TUMWATER CHARTREUSE RESEARCH COCKTAIL

This delightful drink started out as the *Tip 'n' Top Cocktail* first crafted in 1992. This recipe can only be finished in your home bar as you choose the final ingredient.



1 part Vodka
1 part Green Chartreuse
½ part lime cordial

2 parts of any of these:

- Orange soda is the traditional Tip 'n'Top ingredient.
- Ginger Beer (Ale) is my favorite.
- Kombucha (fermented, effervescent green tea) for bravely organic souls.

CHERRY BLOSSOM COCKTAIL

Often in April an old bartender's mind takes wings on the back of cherry blossoms. As our Japanese Cherry Blossom stirs warm thoughts, I turn away from the somber and stronger autumnal and winter drinks, towards the brighter and lighter fare we enjoy in Spring and Summer. This drink begs for experimentation. I have tried it both using Irish Whiskey and Gin, honey and maple syrup. Each version has a delightfully unique personality for this time of year.



Gently warm your honey first to make blending easier. I put the small bottle in for 20 seconds in the microwave, but in summer room temperature can be almost enough to lower the viscosity.

Per Drink/Per Glass

1-1/2 oz. Irish Whiskey (or gin)
1 tsp. honey (or maple syrup)
1 tsp. organic apple cider vinegar

¼ oz. fresh lime juice

Blend the above with a spoon then pour into your glass and add:

½ oz. Reeds Ginger Ale (Alternately you can try a teaspoon of ginger liqueur)

1 ice cube

THE SPRINGTIME AWAKENING

This light and spicy drink is perfect for the Springtime Awakening. Tell me your budget and I'll get you into this drink nice and easy. Two plans are offered next.



Suburban Plan

1-1/2 oz. gin

½ oz. Cointreau

3/8 oz. Benedictine

Elite Plan

1 oz. gin
2 tsp. Benedictine
1 tsp. Chartreuse

Combine ingredients from one of the plans in a shaker with ice. Shake and strain into a tall odd glass.

Top with ½ oz. soda water and a few cubes from the shaker to mellow out the drink.

BLACK GOLD BLOODY MARY

This slightly sweet and tangy non-traditional Bloody Mary will put you in a chillin' mood. It draws on the culinary genius of Shane Fredrickson's experiments with "black gold" (known as fermented garlicks). This gourmet treat will gather attention and grins at your next weekend brunch. The uniquely sweet-caramelized flavors of the garlic readily take up with the savory hickory smoke salt creating a barbecue-slanted drink. The garlic deepens the dark reds in the drink, giving it a "smoky" appearance. To make this even more cosmic put aside the vodka and substitute a favorite gin, Reposado Tequila, or bourbon.

Shane is an all-vegan home remodeler by day while living in the woods at night. He slow cooks his large garlic bulbs for several days in a rice-cooker-like device at around 140 degrees. These "fermented" garlicks amplify all the nutritional benefits of the odiferous leak as it is transformed into a fruity-sweet paste. (For more on the health benefits, search the Internet using key words *benefits of black gold garlic*, followed by *buying fermented garlic*.)



General ingredients to prepare or set aside in advance

1-1/2 oz. organic vodka

Fermented Garlic & Tomato Blend

In a container combine and brief blend using an immersion blender or small blender like a Magic Bullet.

1/2+ cup tomato juice

1 oz. Brine made from any or all: organic green olives, Kosher dill pickle, cocktail onions

3/4 tsp. Worcestershire sauce

Juice from one small lemon (about 2 tsp.)

$\frac{3}{4}$ tsp. Hickory Salt (Start with $\frac{1}{2}$ and add more later to taste after shaking)

1 TBS. from cloves of a fermented garlic bulb.

$\frac{3}{4}$ to 1 tsp. prepared horseradish (to preference for heat)

Olive, Pickle and Onion Garnish Options

Create a large garnish by piercing a long toothpick with martini olives and/or cocktail onions.

In addition, I also like to place in the glass a celery stick or better yet a kosher dill pickle spear. I use Bubbi's Kosher pickle, cut length-wise in quarters.

Steps

Create the *Fermented Garlic and Tomato Blend* for each drink. Set aside for the drink.

Prepare your Garnish in advance.

Fill a large glass half way with ice, then add Vodka and the *Fermented Garlic and Tomato Blend*

Pour back into another glass or a shaker, then back into original glass.

Add garnish.

Flavor and Health Adjustments for This Bloody Mary

Sugar and salt represent competing taste buds, so adjusting one will affect the other. If you want to use less salt, you have a few options. First reduce the sweet element (the garlic) and then reduce the salt, otherwise it will seem too sweet. You can also reduce the smoke salt and retain the smokiness by swapping out some smoked salt for smoked paprika. Then again, if you wish to increase sweetness, try adding 1 to 2 tsp. balsamic vinegar. Also, a sweet vinegar might make an interesting alternative to fermented garlic. For those who like to dabble in the exotic, try creating alternative flavor-packed ice cubes by freezing brine with chopped up pickles.

For More Bloody Good Times Try These Links

<http://www.bloodymarysociety.com>

and

<http://bloodygoodbloodys.wix.com/bloodygoodbloodys>

THE GOLD CREEK SIPPER

Inspired by the elegant messaging and simplicity found in the *Cocktail of the Movies* book, I came up with this refreshing sipper. This cocktail gently balances citric flavors with sweet liqueur and vermouth.



In a favorite glass place two ice cubes and stir in the following.

1 ½ oz. Gin

1 oz. fragrant and fresh Orange Juice (about half an orange)

½ oz. Sweet Vermouth

½ oz. Pamplemousse (a grape fruit liqueur)

½ oz. fresh lemon juice.

DRINKIN' N' THINKIN' 'BOUT...

A COSMIC SENSE OF HUMOR

***If you want to make God
laugh...tell him your plans.***

—Based on an old Yiddish saying

No good deed goes unpunished

—Anonymous

8—POLITICALLY UNCORRECTED DRINKS

I will not suffer fools gladly, nor the apathetic, apologetic, and blasé. I have good friends and neighbors who watch Fox News and listen to Rush Limbaugh. And on the good days we can agree to disagree—agreeably. Most of the time we skip all political and cultural commentary, focusing instead on each other's talents and humor.

Right wing zealots politicized Christmas, the Super Bowl, and NASCAR. Now I return the favor with my *Left-Wing Cocktail Commentary*. As such, in this chapter I will state my progressive views forcibly and with passionate metaphors—especially with a drink in hand. Thus, this chapter comes with no apology, only a warning:

*You may get offended from what comes next
so read with a sense of humor
and with a drink in your hand.*

The once proud Republican Party championed Lincoln who freed the slaves. Beginning as a Republican, Oregon's Wayne Morse took a unique role during the 1960s in opposing the Vietnam War when it was still embraced by both parties. People in the state of Washington twice elected the Republican and reformer Dan Evans to governor. Sadly, these days, the GOP has dissolved in 2016 into hate-and-nationalism-spewing egomaniacs. They promote racism, nationalism, fascism, and militarism. At least before I die I got to vote for an African American president, a woman presidential contender, and now a democratic socialist. What a great country!!!

That gives everyone at least two reasons to drink: celebration or hollow sadness, depending on your location along the political spectrum.

Time to drown your sorrows or celebrate your joys.
Power to the people, and drinks on the house!

OBAMATINI

This refreshing and hopeful drink will counter the politics of negativity. It has the zip of a vodka gimlet, the simplicity and the earthy qualities of scotch and soda. And boy does this go down easy.



Pundits tell us that after two drinks you'll see right through the Fox-GOP myth-making-machine. After the third drink your inner hopefulness will warm the cockles of your heart....

Add to a scotch tumbler the following:

3 ice cubes

½ oz. Rose's Lime

1 oz. Canadian Whiskey or a favorite bourbon

Then fill remaining glass half way with Original Ginger Brew (or ginger ale)

Wave a wand of dignity, intelligence and hope over each glass. Then, bottoms up!

BEATING AROUND THE BUSH (AKA DUBYA DOWNER)

This drink was originally designed around the Bush re-election campaign in November 2004. We had gathered to celebrate GW's well-deserved exit but that would have to wait until 2008. Perhaps that is why the saddened author of this recipe chose to remain anonymous. His recipe contribution follows.

This drink, when properly mixed, has a cloudy, muddy color, much like the first Bush reign when the election was stolen and the popular vote disregarded. The drink holds a complex blend of taste and aroma, enough to represent the convoluted nature of an election victory based on having connections on the Supreme Court. Its simplicity, reminds us of Dubya's mental prowess. Also, this drink is missing an essential clarity of palate, just like deceptive reasons given for the Bush-Cheney war: Weapons of Mass Destruction. But, ah, the taste is worth it, perfect for celebrating a world without the Bushmeister.



Mix the following in a shaker with ice:

2 oz. Brandy

1/2 oz. Sweet Vermouth

1/4 oz. Triple Sec

A dash of Rose's Lime Juice

1/2 freshly squeezed orange with pulp (may use 1 oz. Orange juice)

You might use this drink to wash away all memory of GW's immortal words:

Iraq has stockpiled biological and chemical weapons, and is rebuilding the facilities used to make more of those weapons ... We have sources that tell us that Saddam Hussein recently authorized Iraqi field commanders to use chemical weapons -- the very weapons the dictator tells us he does not have.

—Bush Radio Address, October 5, 2002

FEEL THE BERN CHAMPAIGN COCKTAIL

Do you like getting paid overtime after 40 hours of work? Do you enjoy the weekend or would you rather remain a “hired hand” in a 60-hour week. Jack London (novelist and socialist) rejected the life of a *work beast* chained to a factory job for seven days a week. Do you feel Medicare for everyone is realistic in one of the world’s richest countries? If you answer yes to these questions, then thank the folks behind those movements: American democratic socialists. Do you want the upper classes to pay their share instead of relying on government hand-outs and bail-outs? Then it’s time to storm the barricades of the billionaires, occupy Wall Street, and feel the Bern.



This I drink with unnerving passion and deep belief.

1 1/2 oz. Tanqueray TEN gin

1/2 oz. Grand Marnier

1 oz. Lime cordial

2 to 3 oz. a champagne, iced

long orange twist, garnish

Fill shaker with ice and then add gin, orange liqueur, and lime cordial.

Shake until very cold.

Strain drink into a tall martini glass.

Top drink with champagne.

Garnish with curled orange twist hanging over the edge of glass.

Like my conservative friends say, Love It or Leave It.

**It is better to vote for what you want and not get it, than to
vote for what you don't want and get it.**

—Eugene Debs

TRUMP CHUMP COCKTAIL

Like the bully he is, this drink will not go down easily. It is designed to reflect the Donald's repulsive nature. Chumps for Trump should pour the three ingredients over their shoes, then splash bitters all over themselves. End by doing what you're good at, lap it up.

1 oz. Campari

1 oz. Calvados

1 oz. Absinthe

Bitters, add lots



Go ahead vote for him and have Trump Towers build the great wall. What could go wrong? Trump Chumps and the Donald will make America Ridiculous. End with a toast to the end of our winning streak under Natural Selection. The rise of the Chump Trump sub-species proves Darwin was wrong about the survival of the fittest.

NOT-MY-PRESIDENT LEMON COOLER

As Trump and his extremist colleagues promote global warming, we'll turn his lemons into a Peoples' Lemonade. I've made this summer cooler using both the fruity grapefruit Pamplémousse and currant flavors in Crème de Cassis liqueurs. Both flavors seem to quickly head for the bottom, so I put it in the glass last. It is a most refreshingly drink and won't slow you down in our increasingly hot summers. Suck away those global warming blues and toast the selfish tyrants being thrown out.



In a tall glass place in this order, varying amounts to suit your tastes:
Fill glass with ice cubes
 $\frac{1}{2}$ juice from a small lemon
Fill to top with soda water
 $\frac{1}{2}$ to 1 oz. fruity liqueurs (stir slightly if it does not travel downwards)
Top with pinch from a small lemon wedge.

MULE DRINKS

The creative folks at Smirnoff tried a variety of ways to sell “white whiskey” or vodka to an America awakening from its Prohibitionist slumber. Being cheaper than whiskey they were off to a good start in New York. But out west it was a different story.

In Hollywood’s *Cork ‘N’ Bull* restaurant bartender Wes Price could simply not sell enough Vodka or his house-made ginger beer. He thought about the Russian-American war allies, and came up with a Moscow Mule made by mixing vodka and ginger beer. Served in a copper mug it became an instant success.

But in the 1950s right-wing fanatic Joe McCarthy began scapegoating all things Russian and many gutless bartenders began boycotting the so-called Russian liquor. Ironically Smirnoff vodka was made in Connecticut. Now we need to act fast, before Donald Trump calls for a boycott against Mexican liquor. It takes only a few changes to transform a Russian into a Mexican Mule.

And it is oh so nice; lime, spicy ginger, and tequila play very nice together. This is a wonderful summer time drink and great competition for the traditional Gin and Tonic.

Place 3 ice cubes in a tall highball glass, and then add:

1-1/2 oz. Vodka (Russian Mule) or Reposado Tequila (Mexican Mule)

.5 oz. fresh lime juice

.5 oz. lime cordial or orange liqueur (e.g. Cointreau)

.5 oz. ginger liqueur

Top off with 2 to 3 oz. Ginger beer

JUDY'S KIR ROYAL ANTI-FA COCKTAIL

The original Kir Royal was named after a World War II hero, the priest Félix Kir. He fought against the fascists in the French Resistance. He would serve as Mayor of the Burgundian town Dijon from 1945 to 1968. This well-loved man had very contemporary tastes, preferring foods made only with local products. The original drink was made from white wine and blackcurrant liqueur. This recipe was reverently adapted with input from my wife Judy in his honor as we continue our struggles against fascists in the 21st Century.

The sours of the champagne seem to folk dance with the sweeter blackberry notes of the Cream de Cassis. The bitters brings it back into balance and off you go to toast or recite poetry. This goes well with salty, savor nut snacks.

In bottom of a champagne glass place a sugar cube

Then add:

- ½ oz. Cream de Cassis
- 2-4 drops orange bitters

Fill rest of the glass slowly with chilled champagne and stir gently (about 3 oz.).

I prefer to let the sugar slowly dissolve as we sip, chat and snack. My wife prefers to muddle the sugar cube before adding the champagne, making it a bit sweeter.

Some people enjoy spearing fresh berries with a toothpick to create a fruity garnish. In that case you might want to use a coupe glass instead of a champagne flute.

SOFT PINK FIZZ MLK HOLIDAY COCKTAIL

We needed a kinder and gentler drink on MLK day 2018. This cocktail was the perfect drink for gentling the trump tumult...toasting to keep the dream alive. Combine the following ingredients in a favorite glass, and slide in a few ice cubes

1.5 oz. Gin

1 tsp. grenadine (for an tangier alternative try Roses Lime Juice)

2 tsp. lime juice, fresh

2 tsp. Pamplemousse

1 oz. soda



DRINKIN' N' THINKIN' 'BOUT...

FREEDOM

There is a time when the operation of the machine becomes so odious, makes you so sick at heart, that you can't take part; and you've got to put your bodies upon the gears and upon the wheels, upon the levers, upon all the apparatus and you've got to make it stop.

And you've got to indicate to the people who run it, to the people who own it, that unless you're free, the machine will be prevented from working at all.

1960s Berkeley Free Speech Movement

-Mario Savio

DRINKIN' N' THINKIN' 'BOUT...

HINDSIGHT AND HISTORY

***The Owl of Minerva only
spreads its wings with the
coming of dusk***

—Hegel (a philosopher in the late age of enlightenment)

Hegel's owl is a symbol of wisdom that will only take flight at the end of the day, the end of an era. All knowledge is ultimately about the past, which is only knowable in retrospect. I finally understood Hegel's quote first after reading Howard Zinn's panoramic book *A People's History of the United States*. Zinn delighted in revealing acts of heroism and achievement by the struggles of everyday people, struggles often swept under the rug in mainstream history books.

Two-thirds of the way through the book Zinn sketched in the 1950s cultural wasteland. I lived through the 1950s reactionary hallucinations. Senator Joe McCarthy found a commie under ever bed. Wrapping himself in the flag, McCarthyism called for blacklisting liberals, artists, and anyone who stood up to them. Back then politicians in Washington DC felt nothing had to be done for segregated blacks, starving seniors, or blue collar people. Instead they promised prosperity through an aggressive foreign policy.

A country sleeping through an Eisenhower presidency quickly awoke in the 1960s to a series of explosive rebellions entering every area of American life. The repressive cold war era gave way to the wild and woolly 1960s. My tribe would puff on reefers, enjoy the rambunctious Haight Ashbury, and sing about peace and love. It was a stunning reversal. Only in hindsight do we now understand that McCarthy was spreading his wings at dusk—not dawn.

This raises the question about the durability of Minerva's left and right wings today. On the right they see a disintegrating America that can only be revived by hunkering down behind fortified walls, engaging in aggressive military adventures, and ending government programs like social security and Obamacare. On the left we hear about an imminent collapse from global warming and economic inequality. Lefties preach breaking up banks, taxing the billionaires to expand Medicare, and investing in green technology. It could be time to drown your sorrows or celebrate your joys with a contemporary cocktail. Is the left or right wing taking flight as Minerva lands?

9—SUMMER TIME DRINKS

Janis Joplin added a smoky-blues and soulful tonality to George Gershwin's famous *Summertime* song. She and others have made a hymn to the livin' bein' easy, daddy bein' rich and your momma's good lookin'. Like the song, these drinks will get you rising up to sing, to spread your wings. These special drinks feature Latin rhythms and Island flavors.



SMOOTH AND SMOKEY TEQUILA COCKTAIL

Mezcal is the parent for drinks based on the Mexican Agave plants. Tequila is made from a single type of plant where Mezcal can be made from a larger variety. Thus Tequila is a specialty within the larger Mezcal family. The agave plant is roasted over stones which gives it a slightly savory or smoky note. This mixture blends well with the sweet promise of thyme and St. Germain flavors. The sweet and smoky is then balanced with the fresh lemon sour kick. Together they all create an easy-to-get-used-to drink. One drink is never enough!

First make Thyme Infused Simple Sugar Syrup.

Place ingredients in a pan on medium high and bring to a low simmer. Stir until blended for about 5 to 10 minutes. Once it smells fully aromatic top to avoid overcooking. Strain out the herbs and allow to cool. Can be stored for about a month.

½ cup sugar

½ cup water

2 tsp. thyme, ground

2 drops of liquid smoke (optional)

In A Martini Shaker Combine PER Drink:

1-1/2 oz. Tequila (Rapasado quality, meaning aged)

3 TBS. fresh lemon juice

1 TBS. Thyme flavored simple syrup

2 tsp. St. Germaine liqueur

2 ice cubes

Then: shake-shake-shake

Pour into martini glass and garnish with sprig of thyme and lemon twist

PEACHY SUMMER TALE

This simple summer drink is peach only in color. The Mojito-like flavor brings you back for more.

In a shaker with ice add these ingredients per drink. Strain into favorite glass with a large ice cube. Then squeeze a lemon wedge across the top...

1-1/2 oz. Dark Meyers Rum

½ oz. lime cordial

½ oz. Benedictine

¼ lemon wedge, juice

SUMMER APERTIF-DIGESTIF COCKTAIL

St. Germain, Cappelletti and Campari are all considered aperitifs. When served before a meal they are said to stimulate your appetite. When served after a heavy meal they aid in digestion. When mixed with a grapefruit soda it's really up for grabs. Makes a stimulating cocktail either way.



2 to 3 oz. grapefruit soda (Hansen's is my preferred choice)
1-1/2 oz. St. Germaine
1 oz. Lillet
1 tsp. Cappelletti Vin Apertivo Americano Rosso (to taste) **or** for those who prefer a more tart experience use ½ tsp. of Campari

Pour the soda down the side of a favorite cocktail glass to retain the fizz.
Gently add the remaining ingredients.
Gently stir, then spoon in a few ice cubes.

MARTA-RITA

I just started getting used to Margaritas and realized that they shared an affinity with my Mother's favorite drink, the vodka gimlet. But who has a lime around when you need one? A lemon, yes—lime, rarely. Therefore, one afternoon I engaged in pure mixology research with my lab partner, Vonda. After several blind trials we settled in on the following formula.



But what to call it? At first, perhaps I thought, *Dirty Margarita*. But then I realized that this drink has its own sweet and sour punch-drunk loveliness. It is deceptively mild tasting to the point where one can blithely swallow an entire afternoon away. Puzzled, I reached down deep into my fictitious Latino roots and came up with Marta-Rita.

This is based on making 4 drinks, adjust proportions accordingly.

4 oz. of Tequila (of the Reposado quality).

3 oz. quality orange liqueur with a cognac base.

1/4 oz. Rose's Lime or lime cordial.

Juice from 2 small lemons, and 2 tsp. of lemon zest.

8 ice cubes.

Combine all ingredients in a martini shaker.

Crush the ice and toss in.

Then shake-shake-shake vigorously for 15 to 30 seconds, or until a frosty chill envelopes your martini shaker.

Pour into Martini glasses and distribute the ice into the drinks.

Some people prefer to pour through a fine mesh strainer to remove debris, others prefer to leave it in the glass.

MARTIN'S LIME RUM MOJITO

The traditional Mojito seems overly complicated and rarely makes it to the top of my must-have drinking list. However, with this recipe I have simplified the mixology a bit. This drink becomes pleasantly limey and slightly sweet, blending well with the aromatics. I now like this version so much that it's a contender with any of my gimlet recipes when I want to go over the moon.

I often prepare the drink in the shaker first and let the flavors sit and mature before adding the ice, shaking and pouring... The following ingredients are for making a single drink. But if truth be told, I share this with my wife so it is two drinks for us.



Ingredients

1 tsp. Lime juice

1+ tsp. sugar (a fully rounded teaspoon, okay to err on excess)

3 Mint sprigs per drink.

3 oz. a favorite rum (tradition demands dark rum, but I prefer the smoother light stuff, even tried Vodka once and it worked fine)

1-1/2 oz. Lime cordial or Rose's Lime, to taste

Ice Cubes

About 2 Tbs. soda water per drink

Steps

These steps are described as if making one drink in a shaker. But in a larger shaker you can add multiples of these single drink amounts. I've done 4 drinks at a time handily. Just don't go over half way in the shaker or it becomes hard to handle.

In a martini shaker crush or muddle 3 mint leaves along with sugar and lime juice. Crush it gently until the sugar dissolves and you smell the mint.... Don't overdo it, stop when it gets aromatic. Let this sit a bit if you can wait.

Then add the rum and lime cordial to the muddled juice-sugar-mint concoction. You can let this sit and develop a few minutes if you have time.

Add at least 3 ice cubes, cover the opening and shake-shake-shake....

Prepare each glass by pinching a bit of the remaining mint leaf and rubbing it around the rim (and then toss into the glass).

Fill each martini glass over half way. Strain the shaker into each glass until it covers the ice.

Float soda water across the top...I like to use about 2+ TBS. of soda water per drink.

SIMPLIFIED PALOMA

This drink was inspired by a blackberry Paloma recipe posted on Instagram by BestcocktailClub. I chose to greatly simplify the preparation while giving it a citrus grapefruit “twist.”



Recipe:

1.5 oz. tequila

½ oz. Pamplemousse

½ ounce lime juice

½ to 1 oz. Grapefruit Soda (Sprite or better Pellegrino Pamplemousse. I have also tried ½ oz. Cassis with ½ oz. soda water).

Mix up ingredients in a shaker with ice.

Strain into a rocks glass, and toss in a few ice cubes from the shaker

For a special presentation garnish with summer berries on a toothpick, grapefruit garnish, or lime peel

SOCRATES' WHISKEY-CHOCOLATE-COFFEE SODA



Socrates often irritated people by asking too many questions about justice and the pursuit of goodness. He challenged the widely held concept that *might makes right*. Finally, after asking too many questions, the local citizens offered Socrates a drink of poison from a silver chalice. It is rumored in this book that as Socrates raised the hemlock to his lips he asked Plato, “Why don’t we eat dessert first?” Centuries later, this drink offers an answer to the ancient Greek philosopher’s question. This adult chocolate soda begs to be drunk before dinner.

Luis Sanquis, an Instagram mixologist (lara_colada on IG), sent me his recipe for an ice cream root beer float cocktail. This triggered my recall of an old 1950s drink based on filling a glass half way with coffee, two shots of bourbon and two scoops of ice cream. I hope my adaption fully honors Socrates.

This drink usually makes its first appearance in my house when the rainy and cold Pacific Northwest curtain begins to part and tease us with sunshine in February. You can add a pinch of romance when you serve it on Valentine's Day to your best friend-spouse-partner-lover. Then anytime it goes above 82 degrees I hear this drink (or the *Chartreuse Tonic Cooler*) calling my name.

Initially this recipe asks you to return to your mixology laboratory. Therein you experiment with two drinks to determine if soda water or root beer best suits your fancy. No one ever said mixology is a breeze; someone must conduct the rigorous testing. The soda lets the coffee and chocolate make a more pronounced appearance on the tongue, while root beer sweetens and mellows the experience.

2.5 oz. per drink *Mocha-Bourbon-Chocolate Sauce* (See Chapter 3)

2.0 oz. Irish Whiskey (or 1.5 oz. of your favorite bourbon)

½ oz. espresso or instant espresso

2 oz. Soda Water or Root beer

2 small scoops vanilla or chocolate ice cream

A few drunken cherries and syrup

Steps

Begin by making the *Mocha-Bourbon-Chocolate Sauce* in Chapter 3. Then note that the recipe makes 1-3/4 cup or about 14 ounces of sauce and you only need two to three ounces per drink. You can always reduce the recipe but that would be shortsighted given that the sauce lasts so well when refrigerated. I generally make a full batch for dessert and future drinks. Truly it's philosophical question.

In a tall glass pour chocolate. If it has been previously refrigerated gently reheat it. Place the batch in the microwave for 20 seconds, stir, repeat until warmed up to your liking.

Stir in the Irish Whiskey, espresso, and 2 ounces of soda water or Root Beer. Stir this together and adjust to taste if you need to.

Gently add in 2 scoops vanilla or chocolate ice cream. Slowly stir, mash and blend together until the ice cream almost disappears. Carefully stir in any additional ice cream and soda/root beer until you reach the top of the glass.

Top with a few drunken cherries; and drizzle a bit of the syrup across the top.

CHARTREUSE TONIC COOLER

This began as a Chartreuse and Tonic alternative for a summer's Gin and Tonic. It was inspired after reading about Breitenbush Hot Springs. This forested retreat is framed by the mellow spirit of meditative hot springs, nourished by a glacier-fed river. These folks even boast including a special spot called *Buddha's Playhouse*. I'm certain the monks in France who make Chartreuse would enjoy drinking in such an image.

Fill a glass three-fourths with ice cubes. Then add in this order:

1 oz. Green Chartreuse

1-2 tsp. lime cordial or Rose's Lime, to taste

Fresh lime juice, 3 to 5 drops pinched from a small lime wedge.

3 oz. tonic

Garnish on top with the leftover lime wedge.

Another equally delightful Gin and Tonic alternative can be found under the *Vodka Limerick Cordial Sodas* recipes.

FRENCH BEES KNEES COCKTAIL

This is where a semi-conventional martini becomes pollinated with the sweet tang of Lillet and grapefruit liqueur. The drunken cherries deepen the flavors.



This is a wonderfully simple, yet subtly flavored drink. This is the perfect drink for the *Perfect Temperature Zone*, when sipping on an evening where the thermometer reads between 72°F and 82°F.

2 oz. Gin
¾ oz. Lillet
¼ oz. Pamplemousse
2 dashes Orange Bitters

2 drunken cherries plus a smidgen of juice
2 tsp. soda water

In a shaker with ice, add first four ingredients. Shake until well chilled.
Strain into coupe or martini glass.
Add cherries and top with soda.

SUNSHINE-ADE COCKTAIL



Nothing says *summertime* like stopping by a childhood lemonade stand. That youthful entrepreneurial enterprise inspired this drink and photo art.

In an ice-filled shaker toss in ingredients, shake and strain off into a fluted glass. Offer a half lemon wedge on the side to be used to tart-up the drink as preferred.

- 1.5 oz. gin
- 1 oz. St. Germaine liqueur
- 1 oz. Pamplemousse
- 2 oz. orange juice
- 1 to 2 oz. lemon juice, fresh (add to taste)
- 3 dashes Orange bitters

THE GINGER SHANDY COCKTAIL

Shandys are traditionally made with beer and lemonade. My far-east slant replaces beer with ginger beer (or ginger ale). This delightfully tasty and layered drink begins by infusing gin with a fresh gingery, peachy lemonade elixir. It makes an excellent quencher or celebratory drink on a warm Spring or Summer day—or any day, really.



First Make a Ginger-Peach Lemonade

First create a “*ginger lemonade*” in a large container. I favor serving this cocktail in a large mason jar, and mixing many cocktails in a large pitcher. Add the following to per drink

$\frac{3}{4}$ oz. Rose’s Lime Juice

2 oz. gin

$\frac{1}{2}$ oz. Peach brandy

½ to ¾ oz. ginger liqueur added to taste.

¼ oz. fresh lemon juice (about half a small lemon)

3/8 oz. Cappelletti Aperitivo Americano Rosso

3 dashes orange bitter

Stir well in a pitcher.

These ingredients are not written in stone, or glass. You can adjust to your preferences. For example, if you want less sweetness switch from Cappelletti to Compari. If you want more sweetness use a lime cordial instead of Rose's or add 3/8 oz. of Pamplermousse per drink. Alternately, instead of a ginger liqueur, one might try using ¼ tsp. of fresh grated ginger and let the mixture infuse for at 2 hours and overnight if possible.

When satisfied, stir it up one more time.

Pour Individual Drinks Topping with Reed's Ginger Brew

I like to serve this beverage in everyday jars with a sterling silver spoon.

In each jar add 3 regular ice cubes or one large cube.

Pour in enough ginger lemonade until it climbs over half way up the 8 oz. jar.

Top with 3 oz. Reed's Extra Ginger Brew for a ginger-forward flavor, otherwise use the gentler, sweeter everyday ginger ale.

SUMMER'S TANGY ROSE COCKTAIL

This tangy and breezy drink is based on Instagram's *heybartender's* recipe for his Stained Glass Iced Teach Cocktail. It's a real summer quencher and goes well with mustard-honey pretzels. This drink also demonstrates a truth often nixed by the cocktail orthodoxy: *As with many barbecue and cocktail recipes you can always start with half the ingredients, adding, subtracting, adapting as you go.* Unlike the precision demanded in baking, grilling and mixing can be very forgiving and demand an element of playfulness.



In a tall glass build the drink with these ingredients

1 oz. vodka

1 oz. Tequila

½ oz. Pamplemousse

½ oz. Compari

½ oz. Ginger liqueur

3 ice cubes

Optional tang or bitters you can add to taste:

I prefer the Meyers lemon floated on top of the grapefruit soda. If you use the mustard, it requires blending with the earlier liquids in a shaker before adding the soda on top.

½ oz. Meyers fresh lemon juice, fresh lime juice, or 3 dashes of orange bitters, or ¼ tsp. mild mustard

Stir all ingredients and then float on top

3 oz. Grapefruit Soda (San Pellegrino Pompelmo)

WARM WEATHER PAMPLEMOUSSE COCKTAIL

Combine the smart-tart-grapefruit sweetness of Pamplemousse with a touch of spicy ginger and you have a very pure Pamplemousse welcome for warmer weather in spring or summer. Top with a little citrus to balance the effect.

It is worth noting on the first sip that the word Pamplemousse shows up in Italian as well as French and has many slang meanings. According to an urban dictionary, this fruity word has both a sweet and sour usage. Urban slang pushers use word Pamplemousse to make derogatory comments about another person's personality or appearances (e.g. *You a freakin' Pamplemousse!*) Move to the sweet side of the word, and you enter into a dreamy and romantic landscape.

Fill a class with 3 ice cubes and then gently stir:

½ oz. ginger liqueur

1 oz. Vodka

1 oz. Pamplemousse

1 oz. soda water

Top with the juice of ½ small lemon, leaving the rind for special effects.

DRINKIN' N' THINKIN' 'BOUT...

TOASTING FATE'S MYSTERIOUS HAND

QUATRAIN XXXVII

**My cocktail glass holds ice and sunbeams,
With my friends I toast unrealistic dreams.
And when I return to dirt, to grow more grape,
fill a new cup so I can swim in new streams.**

QUATRAIN XL

**Betwixt yesterday and tomorrow
drink now to both your joy and sorrow.
Not knowing when fate beckons you beyond,
toast the endings we cannot know.**

QUATRAIN XCVII

**Too quickly we spill from day into night.
What came before, what comes after...What might?
Briefly enjoy the cup of sweet, sweet life,
Empty the glass and toast being finite.**

—*Quatrains from* Kibbles for the Soul

10—LIGHTEN UP WITH A SPRITZ

You spritz any ol' time you want to celebrate special events such as holidays, birthdays, anniversaries, getting a new job, weddings, even divorces. During the moody months of autumn and winter try adding a touch of sparkling waters or wines to your drinks. The spritz cocktail is also a great way to imbibe in Summer when we grow parched as the sun sets upon the crimson hills.

During summer we reach for a thirst quencher based on the sweet-and-sour fruits of this sunny season, rather than a boozy mouth-biting drink. It's time for a spritz cocktail. For me, summer is about using the slightly sweeter fruity sodas rather than the traditional sodas or the sometimes too-sweet tonics.

A General Spritz Formula



Here is my general formulary for concocting a tasty sparkling spritz.

In a tall glass or generous wine goblet fill over half-way with crushed ice or small ice cubes. Then add the following:

3 oz. Sparkling wine, Champaign, Prosecco. When I want a bit sweeter taste in late hot summer I generally add Sprite, Ginger Beer, Tonic, or various flavorful Italian sodas from Pellegrino.

1 oz. fruity sweet flavoring such as any of the following: Pamplermousse (grapefruit), St. Germaine (elderflower), Bauchant (orange), Crème de Cassis (black currant), Peach brandy, Cherry Heering.

½ to 1 oz. of a sour to balance the fruity sweet flavoring with lime or lemon juice. Alternate balancing flavors I like to consider include Cappelletti, Aperol and orange bitters.

1 tsp. to spice things up using something like Chartreuse, Benedictine, or Ginger Liqueur.

Like many cocktails (and good barbecue sauce) you are searching for a tasty balance between sweet and sour flavors. I often use the sweet liqueurs made from elderberry, black currant, grapefruit bases and then balance them with the tart or bitter flavors found in Aperol, Orange bitters, lemons and limes. I also like to add my drunken cherries (described earlier in this book). Finally, to take it beyond a soda-pop feel, I deepen the spritz cocktail with the herbaceous tastes found in Benedictine or Chartreuse or Ginger liqueurs.

EARLY SUMMER TONIC

I always welcome the change to summer sun and warmth with a tall cool one and Ella Fitzgerald in the background singing.

*Summertime and the livin' is easy,
One of these mornings you're gonna rise up singing
And you'll spread your wings and you'll take to the sky.*

In a tall glass with ice add these and stir...

2 oz. gin

½ oz. Bauchant orange liqueur (alternately try elderflower or crème de cassis)

½ oz. lemon juice

½ oz. ginger liqueur (Salish Sea Organic Liqueur)

3 oz. Tonic, choose a good quality, not too sweet one, or try Ginger Beer.

Garnish with a lemon strip

GIN AND TONIC SPRITZ

Want to sound like an Anglophile? By Jove, try this tangy treat, a modern alternative to the traditional Gin and Tonic. Tastes like a sophisticated lemonade spritz.



In a large goblet mix the following:

- 1-1/2 oz. gin
- 1-1/2 oz. quality tonic
- 1-1/2 oz. Ginger Beer
- .5 oz. lime cordial or a not too-sweet alternative
- 2 tsp. Benedictine
- Juice from 1/8 of a lime

Fill with crushed ice and gently stir. Top with a squeeze from another 1/8 lime.

THE EUREKA SPRITZ

After enjoying *Gin and Tonic Spritz* for too many hot days we ran out of lime cordial, and being too lazy to make more I search for an alternative substitute. After many hours of toiling in our blue-collar laboratory, a royal **Eureka** rang out in our neighborhood. A team of local scientists came up with this Saint-Pamplermousse substitute. My wife Judy actually calls this her new favorite summery citrus spritz.



In a tall glass place the following:

2 oz. Gin

2 oz. a strong ginger ale like Reed's Ginger Brew.

1 oz. soda water

3/4 oz. Elderberry liqueur (St. Germaine)

¼ oz. Pamplermousse

3/4 oz. lime juice—most of a good sized lime.

Add 3 to 5 cubes of ice to the glass and let it sit a few moments.

CHERRY APEROL CHAMPAIGN COCKTAIL

Enjoy this classy, easy way to toast Springtime and more light in the evening. This also goes down easy at winter holiday parties.



In a champagne glass or wine goblet blend together:

2 tsp. Irish whiskey

2 tsp. Pamplermousse

2 tsp. Aperol

1 tsp. drunken cherry juice plus 2-3 Drunken cherries or 1 sugar cube

Fill with Prosecco (Italian Champaign)

PEACH INFUSED WHISKEY 40TH SPRITZ

On August 5, 2016 we celebrated our 40th anniversary. We chose to eat dessert first. We began by toasting our many Yesterday Anniversaries with this specially designed cocktail. Sitting, sipping, we reviewed our long-ago scrapbook and exchanged thoughtful and laughing cards. We toasted by wishing upon a star for a few more tomorrows.



If you like the taste of peaches you can enjoy this all year round since it uses the dried fruit version. This special drink begins with the old “infusion” method and

then is paired with the “spritzy” type drinks. Bourbon seems to play nicely with peach liqueur and Pamplermousse. The lemon kicks back the sweetness a bit, or you can add more sweetness with Cherry Heering. Such difficult choices to ponder.

First make peach infused whiskey the night before. In a jar pour the following and let sit one to two days. It only gets better with time.

2/3 cup of a favorite whiskey (I prefer bourbon)

½ cup sweet vermouth

½+ cup dried peaches, chopped smallish

1 oz. Pamplermousse

½ oz. Dekuyper peach liqueur (or something similar with a peach forward flavor)

In a shaker add 1-1/2 oz. of the peach infused whiskey with ice, and shake it up baby.

Pour into a martini or coup glass, and then add per glass:

2 dashes orange bitters,

1 small lemon juice and wedge

1 oz. soda water for fizz.

When in-season garnish with a slice of peach.

TUMWATER LEMONADE

Here in lil' ol' Tumwater, Pacific Northwest, USA (a free state in 'merica) the livin' is easy-peasy in the air conditioned months of July and August. Our thoughts turn to the lighter libations like this adult lemonade.



In a tall glass mix the following and then fill with ice:

- 1 oz. Pamplemousse
- 1 oz. bourbon
- 1 oz. lime cordial
- ½ lime, juiced
- 2 oz. grapefruit soda
- 1 oz. soda water

TUMWATER SLING

The Singapore Sling was originally developed in 1915 by Ngiam Tong Boon while working the bar scene in the Raffles Hotel. Then in 2017 after a long wet, cool winter we came up with the Tumwater Sling, made in my kitchen and bbq arenas.

In a large mixing container, mix the following per drink:

1 oz. gin

1 oz. Benedictine.

3/4 oz. Cherry Heering

½ oz. lime cordial

Fill any tall glass close to the top with ice.

Pour in about 3+ ounces of the mixture per glass

Top with:

2 oz. Reeds Ginger Beer (strong

flavored ginger ale)

Juice squeezed from ¼ fresh lime + the segment.



KIBBLES KOCKTAIL

To celebrate the release of my new book *Kibbles for the Soul* I concocted this light and subtle spritzzy drink for a hot day in June. Franky was invited to celebrate as shown in the picture.



First Make Punch Base And Set Aside:

Mix the following per drink---

.5 oz. vodka

.5 oz. gin

.5 oz. Pamplemousse

.5 oz. of a berry liqueur (e.g. Cassis)

.5 oz. Aperol

Juice squeezed from a ½ lemon, leave small amount of rind behind for garnish.

Second In Each Tall Glass Place:

4 ice cubes

2 oz. soda

Third Mix and Blend

Add to each glass pour 2.5 oz. of the Punch Base

ENDING SUMMER TONIC

Tequila gives the traditional Gin-N-Tonic a more mature voice. The sweet orange brings forth a mojito memory. Muddling fruits celebrates summer's bounty. It's a tonic for duly noting summer winding down.



In a tall glass or shaker add and then muddle:

1 part gin

$\frac{1}{2}$ part a favorite flavor for orange liqueur

$\frac{1}{4}$ part tequila

A small handful of summer fruits like blueberry, peach, strawberry etc.

In each glass pour the muddled elixir and then add:

Juice from half a lime

2 parts tonic

Fill glass with ice

LABOR DAY OR FOOTBALL PARTY SPRITZ

This is a great drink for Labor Day or the first pro football game. You have many options for playing the infield, and the good news is that all variations work. Below are two drinks, the dark red adds Crème de Cassis.

In a large wine glass fill 1/2 of the way with crushed or small ice cubes. Then add the following:

3+ oz. Sparkling wine or Champaign

1 oz. Pamplemousse Rose *or* St. Germaine

2 drunken cherries + syrup

½ oz. Crème de Cassis (optional only with Pamplemousse)



DRINKIN' N' THINKIN' 'BOUT...

HEALTH AND HUMOR

***Thoughts too serious
means too many pills.***

***Then I learned to laugh
to survive my ills.***

***Shadows still fall,
yet I remain upright,***

***as laughter heals
—then fewer doctor bills.***

—Quatrain VI, from Kibbled for the Soul

11—THE ALEX DILUTED DRINK ALTERNATIVE



Enjoying a diluted drink in the backyard

In 1905 the Tamkin clan fled the anti-Jewish riots or Russian pogroms in Chernobyl. Crossing the Atlantic under risky conditions they eventually set up a household in Portland, Oregon. The parents scraped together a living by working in a factory and running a boarding house. They strongly believed in education, and found they could dig a little deeper to find enough to pay for their children's music lessons. Entertainment for the brothers David and Alex, and my mother Fay, consisted of music practice and devouring the classics found in the public library. During World War II Alex would fight in Burma and send his checks back to my mother so she could continue studying foreign languages in college.

My mother would share these stories when I was home sick from school. She often repeated her parent's wisdom to me, "Nobody can take your learning away from you, it is a wise investment."

Uncle David went off to become a successful Hollywood composer. Uncle Alex set off for New York City to continue his writing and visual art among the beatniks and abstract expressionists. The brothers collaborated to create two original operas. Their *Dybbuk* premiered in New York City in 1950. My favorite opera was the second one *The Blue Plum Tree*. Uncle Alex wrote a very poetic libretto for it, based on the Old Testament story of Jacob and Esau; and set in the Pacific Northwest. Alex Tamkin became my spiritual godfather and artistic mentor.

In 1970 I got to live in his antique cluttered, Greenwich Village rent-controlled apartment. Many local artists had repaid his loans with paintings that adorned the crowded walls. His day job was below ground managing a large bank vault. At night his dreams and aspirations took flight on whiskey-wings. As the evening news blared across the apartment, Alex drank while working the skillet in his arms-width galley kitchen. At night we drank, recited poems and intensely debated the tragic human comedy. His wife Sloan called Alex the "warming kind...a love to love."

His daily whiskey helped numb the disappointments and frustrations. It never impeded our gathering, he could still carry on a robust, informed, and intense conversation. On a return visit to New York I learned the doctor asked him to stop drinking. He filled a tumbler with ice and water; then topped it off with a rebellious tablespoon of bourbon. I joined my life-long comrade in this new style drinking so as not to break the spell in our final escapade.

The drinks in this chapter were inspired by my artistic and political hero—by my Uncle Alex. These days I have to watch my intake during post-surgery recovery or when taking pills to control arthritic pain. On those days, I use Uncle Alex's adapted cocktail recipe. It begin with selecting a favorite drink, then reducing the main alcohol to just a taste, while leaving the other flavorings full on. In the end, the drink remains diluted but the memory of sipping it "whole" remains strong. It's less and yet it's somehow more...

Go ahead and try an *Alex* mixed drink some day.

DILUTED ITALIAN MANHATTAN

Fill a tall glass with ice and then add:

3 to 4 ounces of water.

1 tsp. Carpano Antica Formula (a gourmet sweet vermouth)

3 drunken cherries

Stir, then across the top float 1 tablespoon of your favorite Bourbon.

HOT SUMMER DAY DILUTED SPRITZ

Above 92 degrees Fahrenheit and I don't want much alcohol. Or simply to rest my marinated taste buds I find this is a delightful adult drink.

.5 oz. lime cordial (or similar sweet and sour mix)

.5 oz. Cassis (any fruity liqueur will do)

1/8 lime, pinch juice into the mix

Loosely Fill glass over half full with ice

Add soda to the top.

Garnish with a pinched fruit slice (lemon, orange, lime, any).

DRINKIN' N' THINKIN' 'BOUT...

CARPE DIEM

***Come, fill the Cup, and in the Fire of Spring
The Winter Garment of Repentance fling:
The Bird of Time has but a little way
To fly-- and Lo! the Bird is on the Wing.***

— *From Edward FitzGerald's interpretation of the
Rubáiyát of Omar Khayyám*

***There are no sorrows drink cannot allay,
There are no sins drink cannot wash away,
There are no riddles drink knows not to read,
There are no debts wine is too poor to pay.***

—*Richard Le Gallienne's translation of the*

12—STOCKING MY HOME BAR

I have tried to restrict the range of ingredients in this book to avoid having to install a separate bar in my home. (Eventually, I did have to clear out a few bookshelves to accommodate my growing arsenal.) I suggest you start humbly and simply by considering the items listed next under the terms *basic* or *general* or *essential*. (If truth be known, I've used a mason jar at times for my drinks.) Then add as you expand your repertoire of technique and taste.

Basic Booze Collection

I will spend moderately on these, with the exception of Scotch, which I'm particular about.

Gin

Vodka

Bourbon or Rye or both

Irish whiskey

Scotch (I spend my savings on Balvenie Double Wood. What's a 401K for?)

Light Rum

Tequila

General Flavorings

These add layers of flavoring to your basic combos.

Sweet Vermouth (I currently prefer Antiqua Formula, in small bottles and kept in the refrigerator. I have also enjoyed a local one called Bravo Jammy.)

Dry Vermouth

Aperol (A gentleperon's version of Compari, which I can't stomach)

Lillet blonde (keep in fridge after opening)

Bitters (I'm especially partial to orange flavored ones)

Special Flavorings

These can be expensive but you only use a little, typically measured in teaspoons or quarter-ounces.

Cherry Heering

Pamplemousse Rose (A grapefruit liqueur)

Crème de Cassis (wonderful fruity flavors)

Saint Germaine

Benedictine

Chartreuse (Affordable if you win the lottery)

DeKuyper Peach Brandy

Liqueurs from the Salish Sea Organic Liqueur. This includes fruity, herbaceous, gingers, rose petal etc., etc. <http://www.salishseaorganicliqueurs.com>

A quality orange liqueur Bauchant is my favorite (you can try also Cointreau and Triple Sec but they are too sugary for me)

Essential Tools

Small two-ounce graduated measuring cup. I prefer clear plastic so I can see the partial ounces more easily. I gave up on shot glass measuring a long time ago

Two shakers. One with a lid and another taller one for making many drinks at once. For the larger shaker I use a glass over the top as a lid.

Fine mesh strainer

Microplane citrus zesting tool (for lime cordials)

More Specialized Tools

Immersion blender or a magic bullet blender

Muddling stick (A simple dowel, with sanded ends will do)

General Glassware

Whatever is handy

Martini and Coupe glasses

Mason jars

Champagne flutes

Tall Highball glassware

Tumblers, stocky glassware like a Double Old Fashioned glass

Pint Glass or glass beer mug, create for dessert or summery drinks.

DRINKIN' N' THINKIN' 'BOUT...

FORGETTING AND WANDERING

***All who wander, then wonder,
are not lost***

—Martin



The land of forgetfulness

13—PHOTOGRAPHY TIPS FOR MIXOLOGISTS

You staged the shot perfectly, or so you thought: placed the red-purplish Bourbon Dynasty drink atop the cozy bar with the warm hardwood and brass rail. It seemed like the ideal place to shoot but when the snapshot was viewed later the reds were competing with the hardwood, and the brass rail cut right through the martini glass. Too many fantastic cocktails images suffer from hastily composed and snapped photos. Little wonder that most food shots posted online lack character or interest. I wrote about these issues in my BBQ book *Meditations On the Q*. Here I adapt that material to the bartender's trade.

When you pause long enough to plan your shot, the extra effort will transform the image from a simple snapshot to a well-composed photograph, directing the viewer's eye to your subject. The trick is to deploy well known photographic principles when staging your shot. These techniques apply to phone camera and professional camera users alike. The methods I use are summarized in this chapter.

When shooting indoors you are fighting limited light and viewing angles. As a result, camera shake (not holding the phone steady) turns your crisp image slightly soft. The incandescent lights shift the color. But you don't see any of these problems until later when printing or posting the image. If you have a photo-geek friend, perhaps he or she can restore the color and contrast, and selectively add sharpened detail to the drink using a program like Photoshop.

My general expectation is that most cocktails shot in bars or indoors will not be tack sharp like a studio shot with controlled lighting. That is not a problem if you listen to the words of early photographer Cartier-Bresson who famously stated, "Sharpness is a bourgeois concept." I personally treasure the softness of the moment expressed in the drink's image. With a little forethought you can control the competition from the background, steady your hand sufficiently, and find the best angle and distance for capturing a remarkable moment.

Study the Background first to Find the Best Viewpoint to Shoot

I currently shoot about two-thirds of my images indoors using ambient or available light, and when possible add some drama with a large "happy light" positioned nearby. That's one of those constantly-on light sources we use during breakfast in the Pacific Northwest to combat the moodiness brought on by too much rain and gray skies.

I first pause to look at the background because I want to find a position to shoot where the background compliments rather than competes with the foreground subject: the drink.

Sometimes I need to elevate the drink atop a tissue box or some other prop to avoid having a background line running through the middle. Shooting from another position I find a way of placing the blank wall behind which eliminates distractions from the messy table setting. Finally, I might rotate myself or my Happy Light or the drink to find a position to minimize glare on the glass.

It's all about being playful and experimenting as you go. With enough experience you'll soon be able to guess some of the best viewpoints for your first few shots.

Go in Low and Close

The eye-appeal increases ten-fold when you bring the camera up close to a mouth-watering cherry floating in the drink, the beads of perspiration on the glass, or other compelling details. When you go in close you also begin to blur out the background if it is at least 6 feet or more beyond the subject. Going in low and close creates drama and minimizes the background as you fill the camera frame with your cocktail.

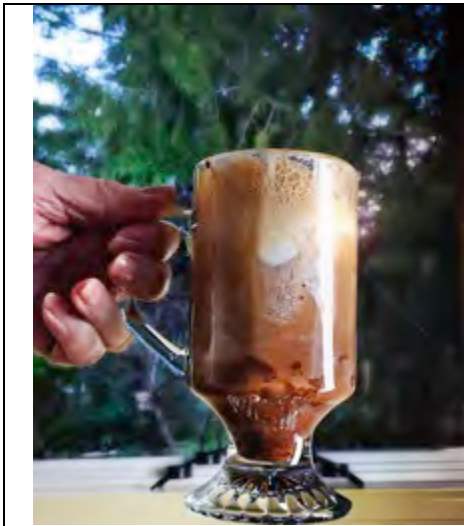


Go in LOW and CLOSE until the drink fills the view and seduces the viewer. Here I purposefully chose an angle where the dark green background contrasts nicely with the lighter red-warmish drink.



With the background at least 6 feet away it begins to soften or reveal a "bokeh" effect. Now the subject jumps out front. It is hard to get this much bokeh blur with a small phone camera so I amplified the blur with a little Photoshop work. With a large lens on a real camera it would blur just fine.

Sometimes it is helpful to see like a fork. How would the utensil at the table take in this dramatic pose by my *Socrates' Whiskey-Chocolate-Coffee Float*. Take the picture from the fork's perspective. This image has earned the highest rating on Instagram.



Socrates' Whiskey-Chocolate-Coffee Float shot from the fork's perspective



Drunken Cherries uses contrasting colors red and blue to punch up the image.

Shooting overhead rarely enhances food or drink shots. Shooting from above makes the subject look flat and insignificant. Details of the glass and the setting are also lost. But, like all rules, it is useful to break them at times as I did with a few shots in this book, like *Crazy Juniper Jumpshot* shot up high to take advantage of the glass distortion of the background. The marinated cherries in *Chapter 2 Drunken Cocktail Fruit* help bring in the blue in the plate that contrasted nicely with the reddish fruit. In the last instance, shooting up high removed the distracting background, since I couldn't find any other angle to mask the messy dinner plates.

If You Can't Control or Choose Background, Create One

Your background will either compete with your subject or complement it. The first solution is to simplify. If you go in low and close and the background is far away, then the background will blur and become less noticeable. If your background is too close no matter where you stand, then create your own background. These techniques are illustrated next.

	
<p><i>Bringing in fruit bowl adds an echoes the golden-amber drink color</i></p>	<p><i>Create your won background to block out distracting clutter. This includes the main ingredients</i></p>

I rarely shoot images with people in them unless I can be assured the background will not compete. This is illustrated next in the picture of Laura with her drink.

	
<p><i>I tried different angles, positions until I could find one where the ruby red drink would be echoed in the fireplace. Strong light from the left side was added from my Happy Light</i></p>	<p><i>Going low, this time below the drink I was able to position the background ceiling light to appear as it were a spot light over the glass.</i></p>

When shooting in an uncertain location I might bring along a white, black, or gray poster board. It can be quickly placed behind the drink, creating a studio-

like backdrop. I've even shot against the Happy Light, which then turns into a bright, white backdrop.

Lighting Tips

Sometimes you have to try several different angles to see how the light affects your subject. If possible, try moving the light. Look for distracting glare and reflections in the glass. I leave my camera or camera flash off because for me it creates more problems than it solves. If it is dark I'll turn on extra lights (when allowed) or bring out my small flash light, which I can direct from the side, below, or from behind. As you play with this you'll learn to master the light.

Use Side Lighting When Possible

Camera flash light can be positively ghastly, producing hot spots and create an overly contrasting image. When possible try to place the drink so that the main light source is coming from the side. Side light emphasizes texture (like the water beads on the glass). Because the light falls off from one side to another your object appears more dimensional rather than flat. When adding an extra light source, I'll place my Happy Light as close as possible to the drink, just out of sight from the camera view. This big and soft light creates pleasing shadows and highlights. When useful or possible, I place a white cardboard foam core piece nearly opposite the main light to bounce back light from the other side. This can help create more balanced illumination.

Avoid Direct Sunlight, Instead Use Shade

When outside, avoid shooting in direct sunlight to reduce glare, hard shadows and blown highlights. Instead, move into the shade or block the light to make your own shade. Try using a jacket, umbrella or poster board. This is why cloudy days often provide some of the softest and beautiful light for shooting outdoors.

Edit Images Later to Improve Impact

I have never liked any food or drink image straight out of the camera or phone. Colors often need to be corrected as many cameras produce a warm or reddish color cast. If you were working under fluorescent or incandescent bulbs, the corresponding green or orange cast will be added in at no extra charge. In contrast, the *Happy Light* or window light are fairly neutral, color-cast wise.

Using an image editor like Photoshop you can selectively add increased focus detail, which attracts the eye to the main subject area of your image. You begin by making a duplicate layer or image and sharpening that layer a bit. Then put a

black mask over it. Finally, you paint with a white brush to erase the mask in those areas where you want more detail. Many images can also be improved by increasing contrast.

Still unsure what some of this means? Not to worry; you can always look online and learn some of these tricks. But a better way may be to attend a local photography club and ask someone to show you how they could improve your image. Photographers often love sharing techniques. Not enough time to learn all this digital mumbo-jumbo? Why not trade drinks for photography editing lessons!

DRINKIN' N' THINKIN' 'BOUT...

WINNING AND LOSING

***Sometimes you have to lose
—to win.***

—Author Unknown

DRINKIN' N' THINKIN' 'BOUT...

THE 'MORROW

Party Like Maybe There's No tomorrow



***Ah, make the most of what we may
yet spend,
Before we too into the Dust descend;
Dust into Dust, and under Dust, to
lie;
Sans Wine, sans Song, sans Singer,
and—sans End!***

— *From Edward FitzGerald's interpretation of the
Rubáiyát of Omar Khayyám*

DRINKIN' N' THINKIN' 'BOUT...

LITERARY RE-CYCLING

This book club meets here



then recycles the event.

Other Books By Martin

Beginning in 2016 I began several new projects, releasing five short titles on death, drink, love and the mysterious truths I found in *The Rubáiyát by Omar Khayyám*, plus my own short poetic quatrains. Six titles have now been completed by 2018 all available on Amazon.

For Drinking And Thinking About Mortality

Writing An Obituary Worth Reading

A Guide to Writing a Fulfilling Life-Review

For Drinking And Thinking About Love

How To Stay In Love, Forever

...Forty-plus Years of Love Poems, Letters, and PhotoArt

For Drinking And Toasting and...Thinking Some More

Sipping From The Rubáiyát's Chalice

My Journey with The Rubáiyát of Omar Khayyám

Kibbles for the Soul

Poems About the Joy, Irony, Fatalism and Transience of Life

Photo•Poems

Living Your Best Life, Even in the Worst of Times